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Court Street,

BOWLING GREEN, OHIO.



First M. E. Church, Bowling Green, O.

Cream of Celery Soup.

1 head of celery, 1 pint of water, 1 pint of cream, $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon "Royce's Extract Onion," 1 tablespoon butter, 1 tablespoon flour, $\frac{1}{2}$ teaspoon salt, 2 or 3 drops "Royce's Extract Black Pepper," $\frac{1}{2}$ teaspoon "Royce's Extract of Celery." Wash, cut celery in small pieces, cook in the pint of water until very soft. Mash in the water, press through a strainer, add to the milk boil and thicken with flour and butter rubbed together, then cook five minutes. Just before serving add the extract of onion and celery and a little minced parsley.

Salmon Chops.

1 lb. or pt. of fish, 1 cup of milk, 1 teaspoon of salt, 1 tablespoon butter, $\frac{1}{4}$ teaspoon of "Royce's Extract Black Pepper," 2 rounded tablespoons of flour, $\frac{1}{4}$ teaspoon "Royce's Extract Onion," yolks of two eggs, $\frac{1}{4}$ teaspoon of "Royce's Extract Celery," 1 tablespoon of parsley.

Boil the milk, thicken with butter and flour rubbed together. Cook 5 minutes. Remove from fire, add to beaten yolks of eggs, stirring constantly. Place on fire one minute. Add to the chopped or shredded fish, which has been boned and seasoned with salt, pepper, parsley, 10 drops of lemon juice, celery and onion. Let stand several hours, then roll in crumbs, egg and crumbs again. Shape into form of a chop, stick a piece of macaroni in one end for the bone, fry in basket in hot fat until a pretty brown

Potatoes on the Half Shell.

For 6 potatoes. Take good-sized, smooth potatoes. Bake about 1 hour. Take from oven, cut into length-wise, scoop out the potatoes into a hot bowl. Mash, add 2 rounding tablespoons of butter, $\frac{1}{4}$ to $\frac{1}{2}$ cup of hot milk, a teaspoon of salt and a little white pepper. Beat until creamy, then fold in well-beaten whites of two eggs. Fill skins with the mixture. Bake till brown.

Prune Suffle.

One-half pound prunes, 3 tablespoons pulverized sugar, 4 eggs, 1 scant teaspoon "Royce's Vanilla C." Beat yolks of eggs and sugar to a cream, add the vanilla, mix with the prunes, which have been stoned, stewed, drained and chopped. Fold in beaten whites, turn into greased baking dish and bake in a moderate oven 20 min.

Creamy Sauce.

One-fourth cup butter, $\frac{1}{2}$ cup pulverized sugar, $\frac{1}{4}$ teaspoon "Royce's Pure Vanilla," 4 tablespoons cream. Cream the butter, add sugar slowly and beat till very light; then add cream and vanilla. Just before serving set over tea kettle or hot water

and stir till smooth and creamy, not long enough to melt the butter. Serve at once.

Imperial Sticks.

Cut stale bread in $\frac{1}{8}$ -inch slices, remove crusts and cut slices in $\frac{1}{2}$ -in. strips. Bake until nicely browned.

French Chops, "Lamb."

Wipe chops with wet cloth, place on hot broiler and turn them as often as you can count ten by the ticking of the clock. It will take 8 to 10 minutes to cook chops which are 1 inch thick. Place on hot platter and rub with "Maitre de Hotel Butter."

Menu for Luncheon.

Cream of Celery
Imperial Sticks

Brown Bread Salmon Chops
Pickles

French Chops and Peas
Potatoes on the Half Shell

White Bread Olives

Celery Salad a la Cardinale
Wafers

Prune Suffle, Creamy Sauce

Cheese Coffee

Celery Salad, a la Cardinale.

1 bunch celery. CREAM DRESSING—Yolks 3 eggs, beaten; 2 tablespoons butter, 1 teaspoon mustard, 1 cup of cream or milk, 2 teaspoons of salt, $\frac{1}{2}$ cup of hot vinegar, 2 or 3 drops "Royce's Extract Red Pepper," whites of 3 eggs beaten stiff, 2 tablespoons sugar.

Cook all but whites of eggs in double boiler until it thickens like boiled custard. Stir well, remove from fire, let cool, beat in whites of eggs.

For Celery Salad a la Cardinale, add to Cream Dressing enough of "Royce's Fruit Red Coloring" to give shade

Arrange celery in salad bowl, garnishing with light and dark leaves of celery. Pour on Cream Dressing.

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Toilet Waters, Toilet Soaps, Etc.
Represented by Mr. and Mrs. G. H. REDFIELD.

CULINARY ARTS .

— FOR —

ALL HOUSEKEEPERS

Published by

The Ladies' Bible Class,

(LUCIUS BOUGHTON, Teacher.)

Bowling Green, Ohio.

...1898...

TOLEDO, OHIO:
THE R. F. WADE PRINTING CO.

Preface.



No matter how many cook books you have you need this one, if you would keep up with the times. To its contents old housekeepers and new and maidens fair have contributed recipes tried and true.

The old housekeeper needs it to enable her to keep up with her enterprising neighbor, whose table she finds garnished with new dishes fair to look upon and delicious to the palate.

The new housekeeper needs it; for with it in her possession she will find herself fully prepared to deal with the most important domestic problem—how to manage the cook. Having studied this book in private, she may give orders for every meal for a year, and astonish her cook with her knowledge of culinary mysteries.

The maiden needs it. She cannot fail to win the heart of the most obdurate bachelor if she prepares a dainty but substantial lunch, or a bountiful dinner, according to the directions herein contained and invite him to partake.

Besides rejoicing continually in the approval of her household of the toothsome nourishing delicacies prepared according to "The Bowling Green Cook Book," she who purchases one may, whenever she looks into it, recall the fact that she has helped to lay several stones in the church building in whose interest this book was prepared.



D. W. YOUNG,
Embalmer and Funeral Director.

SPECIAL ATTENTION GIVEN TO
UNDERTAKING.

Calls Promptly Attended to,
Day or Night.

Bowling Green, Ohio.

Weights and Measures.



2 cups granulated sugar.....	1 lb.
1 pint granulated sugar.....	1 lb.
2½ cups powdered sugar.....	1 lb.
10 eggs.....	1 lb.
1 pint butter.....	1 lb.
3 cups corn meal.....	1 lb.
4 cups flour	1 lb.
1 solid pint chopped meat.....	1 lb.
1 heaping quart sifted flour.....	1 lb.
1 pint liquid.....	1 lb.
1 pint of brown sugar.....	13 oz.
Butter, size of an egg.....	2 oz.
Butter, size of a walnut.....	1 oz.
Butter, teaspoonful	1 oz.
1 tablespoonful liquid.....	½ oz.
1 tablespoonful flour	1 oz.
A dash of pepper	⅛ teaspoonful
2 teaspoonfuls liquid.....	1 tablespoonful
4 tablespoonfuls.....	½ gill
4 tablespoonfuls.....	¼ cup
4 tablespoonfuls.....	1 wine glass
2 gills liquid.....	1 cup
2 gills liquid.....	½ pint

Soups.



“Let it serve for table talk.”

—*Shakespeare.*

Tomato Soup.

One pint of tomatoes, one pint of water, one pint of milk. Season with salt, pepper and butter. Stew tomatoes, then add water, when sufficiently cooked add one-half teaspoonful of soda, stir, and add milk (previously heated.) To be eaten with crackers. Try it.—*Cora Babcock.*

Dumplings With Beef Soup.

Two cups of cold milk, two teaspoons of soda, salt. Stir in flour to make a stiff dough, cut like biscuits, boil twenty minutes. If made right will be very light.—*Mrs. S. L. Thurston.*

Tomato Soup.

One pint of tomatoes, canned or fresh, one cup of shredded codfish, add three pints of water, boil twenty minutes, add one pint of fresh milk, when done add half teaspoonful soda.—*Mrs. Mary Evens.*

Cream Chicken Soup.

One pint of strained chicken broth, one pint of fresh milk, one-half pint of good cream. Have two small tablespoonfuls of rice cooked tender, beat yolk of one egg light, work enough flour in egg to form rivels, pass through a sieve to remove all loose flour, when about ready to serve heat the broth, milk and cream to boiling point, add rivels, let cook a few minutes, add rice, a small piece of butter. Season to taste and serve at once.—*Mrs. W. T. D.*

Celery Soup.

Five heads celery, one pint good soup stock, three pints water, one-half pint cream or rich milk. Cut the celery into inch lengths, put on with the water and cook until tender. Take out the celery and rub through a seive. Add to the soup stock and cook slowly one-half hour. Heat the cream and stir into it one tablespoonful flour rubbed into one tablespoonful butter, cook five minutes. Pour into the celery, let get very hot, but not boil, and serve.—*C. B. P.*

Scotch Broth.

Two pounds of neck of mutton, remove all fat and cut meat from the bone. Put into the soup-pot, with a large slice of turnip, two of carrots, one onion, a stalk of celery, all cut fine, half cup pearl barley, and third pint of cold water, simmer gently two hours, put the bone on in one pint of water, and strain into the broth at last. To thicken, cook one tablespoonful flour in a large tablespoon of butter until smooth, and moisten gradually with the hot broth until thin enough to stir into the broth, season with pepper and salt and add a teaspoonful of chopped parsley.—*Mrs. R. N. Eccles.*

Bean Soup.

Soak a pint of beans over night, cook until tender, put through a colander, mix with a quart of milk, good-sized piece of butter, half teaspoonful salt, pinch of black pepper. Cook ten minutes.—*Mrs. J. K. D.*

Potato Soup.

To four medium-sized potatoes, boiled and mashed, add one small tender piece of celery cut fine, a tablespoonful onion sliced or cut fine, and a quart of hot water or milk, or half and half, and boil until celery is cooked. Season with salt and pepper and butter, and thicken with one tablespoon flour, moistened with water or milk.—*L. M. Warner.*

Oyster Soup.

Take forty large oysters for this soup. One quart of milk, and enough of the strained liquor and cold water to make one pint, add this with a little salt and a large piece of butter to the milk, let it come to a boil, add the oysters, and let it boil up once. If desired, thicken with a little rolled cracker.—*C. B. P.*

Bouillon.

One and one-half pounds of finely chopped lean beef, with cold water. Add two slices of onion and five cloves, and cook slowly two hours, strain, season with salt and pepper.—*Mrs. J. R. D.*

Crotons.

Small pieces of bread, cut in dice shape; browned in butter, to be used in soups.—*Mrs. M. D. C.*

Potato Noodles.

Grate one dozen boiled potatoes, add two eggs, a little salt, half a cup of milk, enough flour to knead stiff, then cut in small pieces, roll them round, one inch thick, fry in plenty of lard to a nice brown.—*Mrs. S. S.*

Cream of Tomato Sauce.

Rub one quart of tomatoes through the sieve, put over fire and let come to boil. Add one large teaspoonful soda, stirring well, one quart sweet milk, one teacupful sweet cream. Let come to boil; when boiling add two tablespoonfuls flour, thoroughly mixed with one tablespoonful warm butter, one tablespoonful salt, and pepper to taste. Always put the soda in before the milk.—*Mrs. L. C. C.*

Fish and Oysters.



"He was a bold man who first ate an oyster."

—*Swift.*

Baked Fish.

Sprinkle flour, salt, pepper and butter over white fish or trout, put in a roasting pan and bake in oven.—*Mrs. W. Beach.*

Fried Fish.

Let them lay in salt water or salt awhile before cooking, roll in flour and fry in hot lard.—*Mrs. M.*

Boiled Fish.

For four or five pound fish nearly cover with water and add two heaping teaspoonfuls of salt, boil thirty minutes and serve with drawn butter.—*Mrs. Wm. Munn.*

Breaded Fish.

Put skillet on the stove with two tablespoonfuls each of butter and lard to heat. Cut fish in small pieces as you would for frying, dip each piece in egg, then in cracker crumbs, thoroughly covering them with it. Place in the skillet and bake half an hour in a moderately heated oven.—*Martha P. McClelland.*

Salmon Croquettes.

One can of salmon, drain and bone, juice of one lemon one cup of cracker crumbs, one egg, salt and pepper to taste, mix all together, and make into croquettes, then dip into the yolk of an egg, roll in cracker crumbs, fry in lard like doughnuts until brown.—*M.s. W. G. Compher, Scio, O.*

Codfish Cakes.

First boil soaked cod, then chop it fine, put it in an equal quantity of potatoes boiled and mashed, moisten it with beaten eggs or milk and a bit of butter and a little pepper, form it in small round cakes, rather more than a half inch thick; flour the outside and fry in hot lard until a nice brown, the lard must be very hot when put in.—*Mrs. John Russel.*

Fish Cutlets.

One-half pint of milk, three teaspoonfuls **Cottolene**, three even tablespoonfuls flour one egg yolk, one tablespoonful parsley, chopped, one-fourth grated nutmeg, ten drops onion juice, two cups of cold boiled fish, seasoning. Put the milk on to boil. Rub together the cottolene and flour, then stir them into the boiling milk, stir and cook until a thick paste is formed, add the yolk of egg, parsley, onion juice, mix and add the boiled fish, mix again and add a palatable seasoning of salt and cayenne, turn out to cool. When cold, form into cutlets or croquettes. Dip first in beaten egg, then in bread crumbs, and fry in very hot cottolene. Drain on brown paper and serve very hot with Cream Sauce.—*Mrs. Rorer.*

Oyster Omelette.

Chop one dozen large oysters fine, beat the yolks of two eggs well and stir into a cup of milk with a little salt and pepper and some chopped parsley. Next add the chopped oysters and a tablespoonful of melted butter, stirring in lastly the whites of the eggs, which have been previously beaten to a froth, stirring as little as possible after adding them to the other ingredients. Have your frying pan ready with some hot butter, pour in the butter and fry brown without stirring in the pan further than to raise the edges with a knife to prevent burning. As soon as the center is set turn out in a hot plate and serve immediately. This forms a delicious dish for breakfast or supper.—*H. Milliken.*

Oyster Soup No. 1.

Two quarts of oysters, one quart of milk, two tablespoonfuls of butter, one teacupful of hot water, pepper and salt. Strain all the liquor from the oysters, add the water and heat. When near the boil, add the seasoning, then the oysters. Cook five minutes from the time they begin to simmer until they "ruffle." Stir in the butter, cook one minute and pour into the tureen. Stir in the boiling milk and send to table. Some prefer all water in place of milk.—*Hotel Milliken.*

Oyster Soup No. 2.

Scald one gallon of oysters in their own liquor, add one quart of rich milk to the liquor and when it comes to a boil, skim out the oysters and set aside, add the yolks of four eggs, two good tablespoonful of flour, all mixed well together. But in this order—first the milk, then, after beating the eggs, add a little of the hot liquor gradually and stir them rapidly into the soup, lastly, add the butter and whatever seasoning you fancy besides plain pepper and salt, which must both be put in to taste with caution. Celery salt most people like extremely, others would prefer a little marjoram and thyme, others again, mace and a bit of onion. Use your own discretion in the matter.—*H. M.*

Fish Croquettes.

Melt one tablespoonful butter in a small sauce pan, add one heaping tablespoon corn starch and a little cayenne; mix and pour on gradually one cup of hot milk. When thick and smooth, add one cup of **Beardsley's Shredded Codfish** previously saturated in boiling water and drained. Beat it well and set it away to cool. Then shape into small rolls, adding a little cracker dust if too soft. Roll in fine bread crumbs, then in beaten egg, and then in crumbs again and fry in hot deep fat. Drain on soft paper and serve hot.

Steamed Oysters.

Wash and drain a quart of counts or select oysters, put them in a shallow pan and place in a steamer over boiling water, cover and steam until they are plump, with the edges ruffled, but no longer. Place in a heated dish, with butter, pepper and salt and serve.—*H. M.*

Fried Oysters.

Oysters for frying should be large and plump. Spread them on a towel to drain, and after seasoning them with pepper and salt, roll them in fine dry bread or cracker crumbs, dip them in beaten egg, and again roll in plenty of crumbs, have **cottolene** about four inches deep in the frying kettle, and when hot, test as directed, cover the bottom of the frying basket with a single layer of breaded oysters and plunge into the fat. Cook for one minute and a half, drain and serve immediately. For a dozen and a half of oysters, there will be required two eggs, one-fourth of a teaspoonful of pepper, one level tablespoonful of salt and pint of crumbs. Use one-half of the salt and pepper to season the oysters and the rest to season the crumbs. If the flavor be liked, two tablespoonfuls of tomato catsup may be mixed with egg. Remember that there are few fried things that require the fat so hot as oysters, or that spoil so quickly if allowed to stand after frying.—*Miss Parloa.*

Fish Omelet.

Cook one level tablespoonful each of flour and butter together, add gradually half cup hot milk and a little pepper. Pour boiling water on half a cup of **Beardsley's Shredded Codfish**, drain and mix it with the thickened milk. Then mix the whole with one pint of cold boiled potatoes chopped fine. Put a teaspoonful butter in the spider, when hot turn in the fish and cook slowly until a thick brown crust has formed; then fold over and turn out onto a hot platter.

Chicken Oyster Pie.

Cut the chicken up and cook as for the table; line a deep dish with rich crust, put in a layer of chicken, with the gravy, then a layer of oysters. Sprinkle the latter with bits of butter, salt and pepper. Proceed thus until the dish is full, and cover with the crust. Serve with a gravy.—

Mrs. John Russel.

Escaloped Oysters.

Drain the liquor from the oysters into a dish, look over the oysters to remove all shells or grit, cover the bottom of a pudding dish with bread crumbs, cover with oysters, season with salt and pepper and generous bits of butter. Add another layer of crumbs and so on until the dish is filled, leaving crumbs on top. Dot with butter and bake. Take the oyster liquor and a generous piece of butter and keep hot on the stove to baste the oysters with. Should they become dry on top this is considered better than adding moisture in the first place. Milk or cream can be mixed with the liquor if desired.—*M. D. C.*

Creamed Oysters.

To one-half tablespoonful of butter, melted in a saucepan, add one level tablespoonful flour, cook a few minutes and stir in one cup of cream and milk, season with salt, pepper and one teaspoonful of celery salt. Cook one pint of oysters in their own liquor until plump, drain, and pour over them the sauce.—*Mrs. John Russel.*

Creamed Fish.

Melt two tablespoonfuls butter, add two tablespoonfuls flour and a saltspoon pepper. Pour on gradually one pint hot milk. Put one cup of **Beardsley's Shredded Codfish** in cold water for one minute, drain and add it to the hot milk. When hot add one teaspoon chopped parsley and two eggs well beaten. Cook one minute and serve with

Potato Souffle.

Take two cupfuls of mashed potatoes hot, add a tablespoonful of butter, six tablespoonfuls of hot cream and yolks of two eggs. Beat until light. If the mixture is stiff add a little more cream, then stir in one cupful of **Beardsley's Shredded Codfish** and the whites of three eggs well beaten. Turn this into a baking dish, brush the top with milk and bake in a quick oven fifteen minutes. Serve at once.

Oysters Baked in the Shell.

Chop the oysters fine, and to two cupfuls put a half cupful crumbs, one beaten egg, and season with salt and cayenne pepper. Make this mixture quite moist with the liquor from the oysters, use the deeper side of the shell and fill with the mixture, rounding it over the top. Scatter a few browned crumbs over this and some tiny bits of butter. Bake in a quick oven in about fifteen minutes. Serve in the shells, sticking a little sprig of parsley in the center of each one before serving.—*H. M.*

Oyster Roast No. 2.

Put one quart of oysters in a basin with their own liquor and let them boil three or four minutes; season with a little salt, pepper, and a heaping handful of butter. Serve on buttered toast.—*H. M.*

Roast Oysters in the Shell.

Select the large ones, wash and wipe them, and place with the upper or deep shell down, to catch the juice, over or on live coals. When they open their shells, remove the shallow one, being careful to save all the juice in the other; place them, shell and all, on a hot platter, and send to table hot, to be seasoned by each person with butter and pepper to the taste. If the oysters are fine, and they are just cooked enough and served all hot, this is a superior style.—*H. M.*

Oyster Patties.

Line patty pans with thin pastry, pressing it well to the tin, put a piece of bread or a ball of paper in each, cover them with paste and brush them over with the white of an egg. Cut an inch square of thin pastry, place on the center of each, glaze this also with egg, and bake in a quick oven fifteen or twenty minutes. Remove the bread or paper when half cold. Scald as many oysters as you require, (allowing two for each patty, three if small) in their own liquor. Cut each in four and strain the liquor. Put two tablespoonfuls of butter and two of flour into a thick saucepan, stir them together over the fire till the flour smells cooked, and then pour half a pint of oyster liquor and half a pint of milk into the flour and butter, (if you have cream, use it instead of milk) stir till it is a thick, smooth sauce, put the oysters in it and let them boil once. Beat the yolks of two eggs, remove the oysters for one minute from the fire, then stir the eggs into them till the sauce looks like thick custard, fill the patties with this oyster fricassee, taking to make it hot by standing in boiling water before dinner on the day required, and to make the patty cases hot before you fill them.—*H. M.*

Boston Fry.

Prepare the oysters in egg batter and fine cracker meal, fry in butter over a slow fire for about ten minutes, cover the hollow of a hot platter with tomato sauce, place the oysters in, but not covering, garnish with chopped parsley sprinkled over the oysters.—*H. M.*

Oysters on Toast.

Heat the juice of one pint of oysters and skim it. Put one tablespoonful of butter in a sauce pan, add one tablespoonful of flour and the juice, mixed with a gill of milk, add the oysters, and finally an egg. Serve on toast.—*H. M.*

Oysters with Rice.

Cook rice in milk and water until very tender, salt, and put in a dish to the depth of two inches. Make depressions over the top with a spoon and fill them with oysters; put bits of butter on top and bake a short time.—*H. M.*

Escaloped Oysters.

Have ready about a pint bowl of cracker crumbs, butter a deep earthen dish, put a layer of cracker crumbs on the bottom, wet this with some of the oyster liquor, next have a layer of oysters, sprinkle them, then another layer of cracker crumbs and oyster juice, then oysters, pepper salt, and butter and so on until the dish is full, the top layer to be cracker crumbs. Beat up an egg in a cup of milk and turn over all, cover the dish and set it in an oven for thirty or forty minutes. When baked through uncover the top, set on the upper grate and brown.—*H. M.*

Oyster Fritters.

Stir one and one-half cups of sweet milk into two well beaten eggs, add flour until it makes a thin batter, chop a generous pint of oysters rather fine and add to this batter. Have a kettle containing boiling lard and drop this mixture in by the spoonful and fry a delicate brown. Drain on brown paper and serve hot, garnished with sliced lemons. This is a nice breakfast dish.—*H. M.*

Broiled Oysters.

Dry a quart of oysters in a cloth, dip each in melted butter well peppered; then in beaten egg, or not, then in bread or cracker crumbs, also peppered. Broil on a wire broiler over hot coals three to five minutes. Dip over each a little melted butter. Serve hot.—*N. H. M.*

Meats.



Some hae meat and canna eat,
And some would eat that want it;
But we hae meat, and we can eat,
Sae let the Lord be thankit."

—*Burns.*

In boiling meat, always pour boiling water over it. Never use cold water, season when half cooked, and use one tablespoon vinegar to every five pounds meat.

In roasting meat use boiling water as required. Do not use cold water, as it extracts the juice. Sprinkle thickly with flour, a little salt, pepper, and sage, if desired.

In cooking steak, always have the pan hot enough to brown the butter before putting the steak in. Sprinkle with flour, salt and pepper before turning. A very important feature in cooking steak, is never to cook it until just immediately before it is to be served.—*Mrs. D. E. Waitz.*

Chicken Fritters.

Make a batter the same as for griddle cakes, stir into this bits of cold chicken, have ready equal parts of hot lard and butter, and cook the same as any fritters.

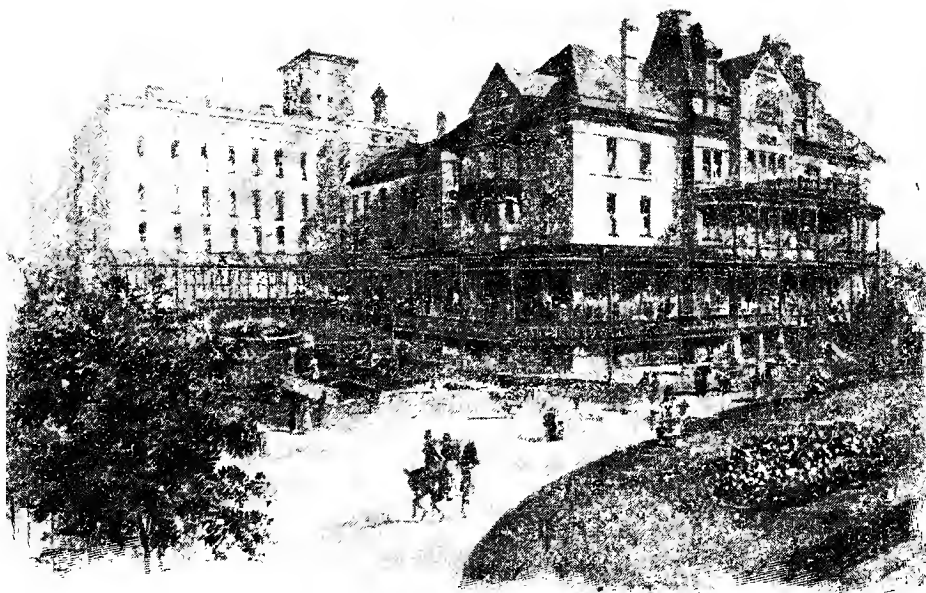
Beef Loaf.

Two pounds of round steak chopped fine, one cup of dried bread crumbs rolled fine, one cup cracker crumbs, one-half cup butter, one cup sweet milk, two eggs, one and one-half teaspoons salt, one-half teaspoon pepper, sweet marjoram and summer savory if liked. Mix well together and bake slowly two hours.—*Ella H. Avann, Toledo, O.*

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Beefsteak Smothered in Onions.

Take a generous piece of butter in a frying pan, when quite hot place in it a thick layer of sliced onions, when these are slightly brown, add the steak, and cover it with onions sliced as before, turn often until done, season to taste.—*Mrs. J. R. D.*

Chicken Pie.

Cut up a chicken and boil it till tender, make a dough the same as for biscuit, only put in one egg, cover the bottom of the baking dish, then put in the chicken and the water, as part of the gravy in which it was cooked. Season well, and before putting in the oven, invert a teacup in the middle of the pie. Put on the upper crust with incisions, the same as for any pie. The easiest way to bake a chicken pie is to prepare the chicken the same but put no lower crust on, just a good top crust, and it will bake in half the time.—*Amanda Vermilya.*

Roast Goose.

The goose should not be more than eight months old, and the fatter the more tender and juicy the meat. Stuff with the following mixture: Three pints bread crumbs, six ounces of butter, or part butter and part salt pork, one teaspoonful each of sage, black pepper and salt, one chopped onion. Do not stuff very full, and stitch openings firmly together to keep flavor in and fat out, place in a baking pan with a little water, and baste frequently with salt and water (some add vinegar) turn often so that the sides and back may be nicely browned. Bake two hours or more, when done take from pan, pour off the fat, and to the brown gravy left, add the chopped giblets which have previously been stewed until tender, together with the water they were boiled in, thicken with a little flour and butter rubbed together, bring to a boil and serve. English style.—*Mrs. J. Q. Adams.*

Dressing or Stuffing for Fowls.

For an eight or ten pound turkey, cut the brown crust from slices or pieces of stale bread until you have as much as the inside of a pound loaf; put it into a suitable dish and pour tepid water (not warm, for that makes it heavy) over it; let it stand one minute as it soaks quickly. Now take up a handful at a time and squeeze it hard and dry with both hands, placing it, as you go along, in another dish; this process makes it very light. When all is pressed dry, toss it all up lightly through your fingers; now add pepper, salt—about a teaspoonful—also a teaspoonful of powdered summer savory, the same amount of sage, or the green herb minced fine; add half a cup of melted butter, and a beaten egg, or not. Work thoroughly all together, and it is ready for dressing either fowls, fish or meats. A little chopped sausage in the turkey dressing is considered by some an improvement, when well incorporated with the other ingredients. For geese and duck the stuffing may be made the same with the addition of a few slices of onion chopped fine.—*Mrs. J. Q. Adams.*

Roast Turkey.

Select a young turkey, remove all the feathers carefully, singe it over a burning newspaper on the top of the stove, then “draw” it nicely, being very careful not to break any of the internal organs, remove the crop carefully, cut off the head and tie the neck close to the body by drawing the skin over it. Now rinse the inside of the turkey out with several waters, and in the next to the last, mix a teaspoonful of soda, often times the inside of a fowl is very sour, especially if it is not freshly killed. Soda, being cleansing, acts as a corrective and destroys that unpleasant taste which we frequently experience in the dressing when fowls have been killed for sometime. Now, after washing, wipe the turkey dry, inside and out, with a clean cloth, rub the inside with

some salt, then stuff the breast and body with "dressing for fowls," then sew up the turkey with a strong thread, tie the legs and wings to the body, rub it over with a little soft butter, sprinkle over with salt and pepper, dredge with a little flour, place it in a dripping pan, pour in a cup of boiling water and set it in the oven. Baste the turkey often, turning it around occasionally so that every part will be uniformly baked. When pierced with a fork and the liquid runs out perfectly clear, the bird is done. If any part is likely to scorch, pin over it a piece of buttered white paper. A fifteen pound turkey requires three and four hours to bake. Serve with cranberry sauce.

GRAVY FOR TURKEY.—When you put the turkey in to roast, put the neck, heart, liver and gizzard into a stew pan with a pint of water, boil until they become quite tender, take them out of the water, chop the heart, gizzard and liver and throw the neck away, return the chopped heart, gizzard and liver to the liquor in which they were stewed, set it to one side and when the turkey is done it should be added to the gravy that dripped from the turkey, having first skimmed off the fat from the surface of the dripping pan, set it all over the fire, boil three minutes and thicken with flour. It will not need brown flour to color the gravy. The garnishes for turkey or chicken are fried oysters, thin slices of ham, slices of lemon, fried sausages, or force-meat balls, also parsley.—*Mrs. J. Q. Adams.*

Pressed Ham.

Chop fine half a well boiled ham, season with a little mustard, salt and pepper to suit the taste, then add enough of the liquor in which the ham has been boiled to make it pack solid, then heat it. Put half of the chopped ham into a pan, then a layer of cold boiled, then the remaining ham, cover with a cloth and add a weight sufficient to press solid, let it remain over and it is ready to slice for the table.—*Martha McClland.*

Chicken or Veal Croquettes.

Mince fine the cold chicken or veal, add an equal quantity of bread crumbs, moisten with cold gravy or milk, add a beaten egg and salt and pepper to taste. Make into balls or cakes, dip in egg and bread crumbs and fry a delicate brown.—*Ella H. Arann.*

Veal Omelet.

Two pounds of raw veal chopped fine, one-half teaspoonful salt, one half teaspoonful pepper, a little sifted sage if liked, eight tablespoonfuls rolled crackers, three tablespoonfuls of milk, butter size of egg, two eggs, mold in a loaf, put in a pan with a little butter and water, sprinkle with rolled crackers, bake two hours—*D. G.*

Veal Balls.

Mince fine cold veal, add a few bread crumbs, an egg, pepper and salt, mold into balls and fry in butter, when brown remove from the pan, make a rich cream gravy and turn over them, serve on a hot platter.—*Mrs. Laura B. Gribble.*

Sausage.

Forty pounds of meat, one scant pound of salt, two ounces of pepper, one-half pint of brown sugar, two ounces of sage.

Veal Loaf.

Take three pounds of finely chopped veal, six Boston crackers, three eggs, one tablespoon of salt, pepper and sage or summer savory, mix all together and press in a form and bake one and one-half hours, a tablespoon of butter improves it.—*Mrs. Laura B. Gribble.*

Veal and Lamb Chops.

Dip in beaten eggs then in cracker or bread crumbs and fry in hot lard.—*Alice Barton.*

Beafsteak With Mushrooms

Take one-half cup of French mushrooms and fry in butter until tender, remove from pan, leaving the butter, then have a nice slice of steak well pounded and tender, place it in the hot butter and fry lightly, season with salt and pepper when sufficiently done, place on hot platter and lay the mushrooms over the top and serve hot.—*Daisy Ellinwood.*

Veal Loaf.

Three pounds of cut veal, salt and pepper to taste, one egg, one dozen crackers, summer savory. Make into a loaf and bake two hours.—*Mrs. Matilda Ulman.*

Veal Loaf.

Vegetables.



"When thou art at Rome, do as they do at Rome."---*Cervantes.*

Time for Cooking Vegetables.

Potatoes— $\frac{1}{2}$ hour.	Parsnips—1 hour.
Potatoes (sweet)— $\frac{1}{2}$ hour.	Turnips—2 hours.
Baked sweet potatoes— $\frac{3}{4}$ hour.	Green peas— $\frac{1}{2}$ hour.
Beets— $3\frac{1}{2}$ hours.	Green corn— $\frac{1}{3}$ hour.
String beans—2 hours.	Dandelions— $1\frac{1}{2}$ hours.
Asparagus— $\frac{1}{2}$ hour,	Squash—1 hour.
	Cabbage—3 hours.

Escaloped Potatoes.

Peel and slice thin, then in a tin basin put a layer of potatoes. Sprinkle with pepper, salt and a little flour, also a small piece of butter; then another layer of potatoes, seasoning as before. Continue until pan is filled, cover with sweet milk and bake one hour.—*Mrs. R. N. Eccles.*

Duchess Potatoes.

One pint of potatoes, one teaspoon of butter one-half teaspoon of salt, one egg, one-fourth teaspoonful of white pepper. Pare and boil the potatoes, drain out every drop of water, when white and mealy put in butter, salt and pepper and mash them thoroughly and quickly, then add the egg, well beaten, and the cream, mix and form into a flat cake about half an inch thick. Cut into oblongs or squares, brush over with the beaten white of the egg, or milk, and bake in a hot oven until a delicate brown.—*Miss*

Creamed Potatoes.

Put one tablespoonful butter in a frying pan and when it bubbles, add one tablespoonful flour, add one cup hot milk with salt and pepper to taste. Add one pint cold boiled potatoes cut into small dice, cook until thoroughly hot.

Sacked Potatoes.

Select for baking, potatoes as near of a size as possible, cut off each end, when baked, scoop out the inside with a spoon, being careful not to break the skins, add to the potato, butter, salt, and sufficient hot milk to make quite soft, beat till very light and smooth, fill the skins with this and place on end in a buttered pan on the oven grate till browned on top. The potatoes will puff up considerably if sufficiently beaten. Nice for breakfast or tea.

Scalloped Potatoes.

Butter a baking dish, pare potatoes and slice thin, put in dish a layer of potatoes, and sprinkle with salt, pepper and a little butter, then another layer of potatoes, etc., until dish is nearly full, then fill with milk or cream. Bake one hour and a half.

Roasted Potatoes with Beef.

Pare the potatoes and place in the pan on the rack with the meat, basting the potatoes with the meat. They will be nicely browned, and mealy when the meat is done.

Saratoga Potatoes.

Peel and slice very thin six large potatoes, lay them in ice water one hour, and thoroughly dry them with a clean towel, drop each slice separately in a kettle of boiling lard, fry until crisp and brown. Take out with wire spoon,

Sauer Kraut.

To every bucket of cut cabbage sprinkle a light handful of salt until the barrel is full, then pour on slightly salted water until it comes to the top, put a clean white cloth right on the cabbage with sufficient weight to keep it under water, and your work is done when your barrel is covered with cloth and wooden cover.—*S. R. Custer.*

Corn Pudding.

To be served as vegetable for dinner. Twelve ears of corn grated, four eggs beaten separate, add whites of eggs last, tablespoon butter, pepper, salt. Bake half an hour in a well buttered tin.—*Mrs. A. K. Detwiler.*

Turnips a la Creme.

Cut peeled turnips into half inch dice, boil in salted water and drain, pour over a cream sauce made of one cup hot rich milk poured gradually over one tablespoon each butter and flour rubbed together. Salt and pepper.—*H. M.*

Cooked Celery.

Wash thoroughly, cut in one inch bits, boil fifteen minutes slowly, drain, boil in milk until soft, make a cream dressing. Very digestible, excellent vegetable, good for nerves.—*Mrs. J. W. Hiatt, Toledo, O.*

Stuffed Potatoes.

Bake six good sized potatoes, when done cut in half lengthwise and with a spoon scoop out the potato into a hot bowl, mash fine and add one tablespoonful of butter, one-half cup of hot milk, a teaspoonful of salt and white pepper to taste, beat until very light and then add the well beaten

Egg Plant.

Peel and cut the plant in slices less than one-half inch thick. Immerse in salt and water over an hour, drain and dip each slice in beaten egg and bread crumbs, and fry brown.

Cream Potatoes.

Cut six potatoes in cubes and boil them, pour off water when done and pour over one pint milk, salt, pepper, butter the size of walnut, and when this comes to a boil stir in one teaspoonful of flour mixed with a little water.—*Schoolmarm.*

Fried Potatoes.

Pare and slice the potatoes one inch thick, wash and wipe dry with a cloth and roll in flour and fry in hot lard and butter.—*Mrs. S. R.*

Potatoe Croquettes.

Take cold mashed potatoes, add a small quantity of minced onion, mix thoroughly, shape, roll in beaten egg and cracker crumbs and fry the same as meat croquettes.—*Mrs. E. A.*

Almonds Salted.

Take one tablespoonful of salt to one of melted butter and a cup of blanched almonds, stir together and let stand one hour before browning in the oven.—*Mrs. J. W. M.*

Fried Parsnips.

Boil until tender in hot water slightly salted. Let them get almost cold. Scrape off the skin and cut in thin, long slices. Dredge with flour and fry in hot drippings, turning as they brown. Pepper and salt to serve.—*Mrs.*

1

VEGETABLES

LUNCHEON

1/2 doz. Blue Points oysters
1/2 doz. Fried
1/2 doz. Stewed

FISH

Broiled White Fish

SOUPS

Beef Broth with Rice
Puree of Chicken

RELISHES

Olives..... 5c Radishes..... 5c
Cottage Cheese..... 5c
Pickles.....

BOILED

Ham and Cabbage

ROASTS

Prime Beef
Short Ribs of Beef, Browned Potatoes

ENTREES

Stewed Beef with Potatoes
Baked Pork and Beans
Spaghetti a la Italian

SALADS

Potato..... 5c Chicken..... 5c
Vegetables..... 5c Lobster..... 5c

VEG

Mashed Potatoes..... 5c
Green Peas..... 5c
Baked Sweet Potatoes.....

BREAD

White Bread
Boston Brown Bread
Pumpkin Pie
Apple Pie
Mince Pie

DESSERTS

Ice Cream..... 5c
Apple Sauce..... 5c
Grapes
Gooseberry Sauce
Neuchâtel Cheese
Coffee..... 5c
Cocoa
Cherry Pie

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Entrees.



"I could eat
Such a treat
Nearly every day."

Waffles (Sour Milk.)

One qt. of sour milk, butter size of an egg, 4 eggs, a level teaspoonful of soda and a little salt. Beat yolks of eggs and butter together. Add milk and salt, then flour for a stiff batter. Dissolve soda in a little water and add; stir in gently the well-beaten whites.—*Kate Roath.*

Welsh Rarebit.

One and one-half pounds cheese, one tablespoonful butter, one teaspoonful dry mustard, cayenne pepper, one half pint milk. Put the butter in the dripping dish when nearly melted, add cheese cut in small pieces, mustard and pepper, stir all the time, add milk slowly to prevent foaming. Pour on toast or crackers.—*L. S. P.*

Peanut Sandwiches.

Have peanuts thoroughly roasted and grate them on an ordinary grater. Prepare bread in thin slices and butter; spread with the grated peanuts and cut into fancy shapes.—*L. P.*

Banana Fritters.

One egg, beat without separating; $\frac{1}{2}$ cup milk, $\frac{1}{2}$ tablespoonful butter melted and one cup of flour, 1 banana cut into 8 pieces put into the batter.

SAUCE—Take juice of 1 orange, $\frac{1}{2}$ cup sugar. Place over fire and stir until sugar dissolves. Fry fritters and place in the sauce and serve immediately.—*Mrs. C. W. Lenhart.*

Apple Fritters.

Make a batter with one cup of sweet milk, one teaspoonful of sugar, two egg whites and yolks beaten separately, two cups of flour, one teaspoonful baking powder, mixed with flour, chop some good tart apples, mix in the batter, and fry in hot lard. Serve with maple syrup.—*M. H.*

Hominy Croquettes.

Cook in a double boiler one cup fine hominy, three cups of milk, for three-quarters of an hour, or till the milk is entirely absorbed and the hominy is tender. Stir in two well beaten eggs, one teaspoon of salt, and, if for dessert, four tablespoons of sugar and one teaspoon vanilla. When cold form into cylinders, roll in fat proof coating and fry in deep fat. Serve hot with powdered sugar.—*H. C. T.*

Rice Snow Balls.

Boil one pint of rice until soft in two quarts of water (it is better to take half water and half milk if you have milk), add one teaspoonful salt, put in small cups, and when perfectly cold place in a dish. Make a custard of the yolks of three eggs, one pint of milk, one teaspoonful of corn starch, sugar to taste, flavor with lemon. When cold pour over rice balls half an hour before serving.—*Mrs. A. C. Erskine.*

Cheese Straws.

Three tablespoonfuls of flour, three tablespoonfuls of cheese, one tablespoonful of butter, one tablespoonful of milk, one-half tablespoonful of salt, one-quarter tablespoonful of pepper, one-eighth tablespoonful of nutmeg, one egg—yolk. Mix the dry ingredients, add milk, egg, butter softened, mix all well with a spoon, when smooth divide the dough into two parts. Roll very thin, cut into narrow strips three inches long. Bake in a slow oven fifteen minutes.—*J. G. L.*

Salted Almonds.

Carefully crack the nuts so the kernels come out whole, blanch them, and while wet and warm place in a pan of fine salt, let stand over night. In the morning put in a pan and brown quickly.—*M. S. L. Thurstin.*

Dutch Fried Apple Dumplings.

Prepare the dumplings as for steaming or baking, after heating a generous quantity of butter in a skillet, place the dumplings in it, pour on a pint of cold water and immediately cover with another skillet of the same size allowing them to cook until they begin to fry. Take off the skillet covering them, place in it some more butter and when it is hot turn the dumplings upside down in it, pour on another pint of cold water, covering with the other skillet. Allow them to fry until they are nicely browned when they will be done. To be eaten with powdered sugar.—*Mrs. M. V. Kramer.*

Maple Dumplings.

Mix and sift together 1 pint of flour, 1 heaping teaspoon of "Cleveland baking powder," $\frac{1}{2}$ teaspoonful salt. Beat one egg until thick and light, add 1 cup of cold milk. Stir this into the dry mixture, and enough more milk to make a stiff dough, stiff enough to hold its shape when dropped from a spoon. Take 1 pint of maple syrup and 1 pint of water; let boil and drop in dumplings, and boil until done. Serve with cream.—*Mrs. E. S. S.*

Cheese Straws.

One cup grated cheese, one cup flour, one half teaspoonful Cleveland Baking Powder, scant teaspoon of salt, a little cayenne pepper, enough water to mix, roll thin and cut in quarter inch strips, bake in quick oven light brown.—*Mrs. John Gilcs, Red Key, Ind.*

Egg Vermicelli.

Five eggs, one tablespoonful cornstarch, one-half tablespoonful butter, six squares of toast, one-half pint of milk, salt and pepper. Place the eggs in boiling water, boil twenty minutes, remove shells, chop the whites very fine, and rub the yolks through sieve. Do not mix yolks and whites. Put milk in double boiler to boil, rub the butter and cornstarch together and add to the boiling milk. Stir until creamy and add whites, salt, pepper and butter. Wet the edges of the toast, butter lightly, place in a warm dish, cover slices with sauce, sprinkle the strained yolks in a little heap on the top. Salt and pepper and serve at once.—*L. S. Price, Scio, O.*

Rice Fritters.

One cup of rice (cooked), 1 egg, 1 tablespoonful sugar, 4 tablespoonfuls of milk, 8 tablespoonfuls of flour, 1 teaspoonful "Cleveland baking powder." Mix and fry in hot lard; then roll in cinnamon and pulverized sugar.

Rice Waffles.

One cup boiled rice, one pint milk, two eggs, one scant tablespoonful cottolene, one-half teaspoonful soda, one teaspoonful cream tartar. Flour for thin batter, to bake in waffle irons.—*Mrs. Owens.*

Oyster Plant Fritters.

One dozen roots, one tablespoonful flour, one teaspoonful salt, one saltspoonful pepper, two eggs well beaten. Scrape the oyster plant or salsify, and as fast as you do so throw the pieces into cold water to prevent discoloration. When all are done, cut them into slices and boil for thirty minutes, drain and mash through a colander, add to the roots the flour, salt, pepper and eggs, mix, form the mixture into oyster shaped cakes. Fry in very hot cottolene on both sides.—*Mrs. Rorer.*

Grilled Almonds.

One cup of blanched and dried almonds. To one cup of sugar add one-half cup of water, boil for about ten minutes, then drop in the almonds and continue the boiling until the nuts turn a faint yellow. Next remove quickly from fire and stir until the syrup reaches the sugary stage, clinging to the nuts. Cool on buttered paper. Serve as salted almonds.—*L. S. P.*

ENTREES

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Salads and Salad Dressing.



"O, herbacious treat:
'Twould tempt the dying anchorite to eat;
Back to the world he'd turn his fleeting soul,
And plunge his fingers in the salad bowl;
Serenely full, the epicure would say,
Fate cannot harm me, I have dined to-day."

—*Sidney Smith.*

Cabbage Salad.

Chop fine 1 head of cabbage, 3 teaspoonfuls of mustard, 3 eggs, 1 cup of sugar, 1 pint of vinegar, 1 tablespoonful of butter, a little salt.—*Mrs. Helen Repasz.*

Salad Dressing.

Five eggs, one teaspoon black pepper, one teaspoon salt, one tablespoon made mustard, one tablespoon sugar, one and one-half cups sweet cream, one-half cup butter, one cup vinegar. Boil and stir constantly until thick. It is improved by running through a fine sieve. More cream can be added as used.—*E. D. V.*

Potato Salad.

One tablespoonful of flour, 1 tablespoonful of sugar, 2 tablespoonfuls of catsup, $\frac{1}{2}$ teaspoonful of mustard, one egg, one-half cup of sweet cream, one cup of weak vinegar, a small onion if preferred, a hard boiled egg sliced over the top.—*Miss. M. Yant.*

Apple Salad.

Take firm tart apple, cut into dice, add enough celery prepared in the same manner in the proportion of two-thirds celery to one-third apple, cover with mayonnaise dressing, and serve on crisp lettuce leaves.—*Laura Gribble.*

Mayonnaise.

Yolks of 2 eggs well beaten ; butter, size of an egg, melted ; add drop by drop to the eggs ; 2 tablespoons sweet cream, 3 tablespoons sugar, 1 teaspoon salt, 1 teaspoon mustard (ground). Cook until consistency of cream, in double boiler.—*Mrs. J. W. Gabriel.*

Tomato Jelly Salad.

Soak three-fourths of a box of gelatine in three-fourths cup of water, cook one can of tomatoes with one-third of an onion, one bay leaf, two cloves, one tablespoonful of salt, one saltspoon of celery seed, a few grains of cayene pepper, about ten minutes, add soaked gelatine, stir till dissolved, then strain, pour into moulds wet in cold water. When cold serve as a salad or garnish to a salad.—*H. C. T.*

Apple Salad.

Select as many nice red apples as there will be people at the table, cut off a slice at the stem end. Scoop out the center so that each apple forms a cup, put the shells in cold water till ready to use, pare some other apples and cut in cubes, add slices of celery, mix with a stiff dressing, carefully wipe the shells, then fill them with the salad. Blanched nuts may be used instead of celery.—*H. C. T.*

Salad Dressing.

Yolks of three eggs beaten, one teaspoon mustard, two of salt, one-fourth saltspoon cayenne, two tablespoons sugar, two tablespoons melted butter or oil, one cup cream or rich milk, one-half cup hot vinegar, whites of three eggs beaten stiff. Cook in a double boiler until it thickens like custard, stir well. (The yolks of eggs left after baking can be used as well as the whole eggs.)—*Mrs. F. H. Boughton*

Tomato Salad.

Scald and pare ripe tomatoes, medium sized. Place each one in a sauce dish and sprinkle over it three or four slices hard boiled egg and a tablespoonful celery minced fine. Over all put a generous tablespoonful nice salad dressing.

DRESSING—Beat the yolks of six eggs, to which $\frac{1}{2}$ teacup water has been added, until light. Put into the sifter $\frac{1}{2}$ cup of flour, 1 teaspoonful mustard, $\frac{1}{4}$ teaspoonful black pepper, $\frac{1}{2}$ teaspoonful salt, 2 tablespoonfuls white sugar. Sift and mix with water to a stiff paste; add to the eggs. Then add slowly a pint and a half of hot water, stirring rapidly all the time. Put on the stove and gradually heat until it boils thick. Add $\frac{1}{2}$ teacupful strong vinegar. When cooked quite thick take from the stove and whip in the whites of the eggs, which have been beaten to a stiff froth. Then heat carefully again, just enough to set whites. If it does not thicken sufficiently add more flour. The seasoning also should be regulated according to the taste.—*L. M. W.*

Persian Salad.

One-half pint finely chopped ham, eleven dozen small red radishes with peal, four onions, size of walnuts, one large cucumber with peal, chop onions, cucumber and radishes fine, add one scant teaspoon salt, mix with the ham and pour over all a salad dressing, stir thoroughly and set in a cool place till time to serve.—*Mrs. A. K. Detwiler, Toledo, O.*

Salad Dressing.

Especially good for chicken. One-half cup vinegar, not too strong; 1 tablespoonful of butter, 1 teaspoonful of sugar, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{4}$ teaspoonful mustard, yolks of 2 eggs. Beat the eggs in cold vinegar and set in hot water. Stir until it thickens, then pour over the butter, etc., which have been beaten together. Mix this thoroughly with whatever meats you are using for salad.—*Mary C. Frankeberger.*

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J. 2

Bread.



“Brown bread and butter is good fare.”

—*Matthew Henry.*

In many of the following receipts **Cottolene** is used for shortening and frying :

Cottolene is made of 80 per cent. triple refined Cotton-seed Oil and 20 per cent. of choice beef suet, assuring users the purest possible shortening and frying fat, palatable and digestible. It can be used for many purposes in place of butter when it is impossible to use lard.

For the benefit of the uninitiated, we give the following directions for using this delectable product :

In using **Cottolene** for shortening, all rules for lard or butter hold good except in quantity—one third less of **Cottolene** being required. This must be strictly observed or the food will be too rich.

In frying, use the same amount of **Cottolene** as you would of lard, but care must be exercised in heating. Put it on a cold vessel—**Cottolene** heats without smoking and quicker than lard, with same. Never allow it to smoke as it is then burning. **Cottolene** should be tested according to the nature of the food to be fried ; viz : for croquettes, fish-balls, oysters, etc., drop a small piece of bread in the hot fat. If it browns quickly on coming to the top, the fat is hot enough. Doughnuts, potatoes, fritters, etc., require slightly lower temperature as they must be cooked through while browning. Test the fat for these by dropping in a piece of dough. If it rises to the top and browns in one minute, the fat is hot enough.

Kentucky Corn Bread.

Two-thirds of a pint of meal, 2 eggs, 1 teacup of sweet milk, $\frac{1}{2}$ teaspoonful of soda. Beat the eggs very light, add the milk and soda and bake in a slow oven.—*Mrs. W. H. Milliken.*

Corn Bread.

Splendid. One quart sifted flour, one-half pint corn meal, one pint sweet milk, four eggs, one tablespoonful melted butter, one teaspoon salt, four tablespoonfuls sugar, three teaspoonfuls baking powder.—*Mrs. A. L. Orcutt.*

Buns.

To 1 quart of bread dough (taken out before quite stiff enough for bread) add the yolk of 1 egg, a little sugar, a small piece of butter, flour enough to make soft as can be handled. Grease over top, put in jar in warm place till double in size. Mould in small biscuits, put in greased pans and let rise again and bake.—*Mrs. D. S. Long.*

Pop-Overs.

Two cups of milk, two cups of flour, one teaspoonful of salt, three eggs, one small teaspoonful of melted **Cottolene**. Beat the eggs until very light, then add them to the milk and salt. Add this, little by little, to the flour to prevent its being lumpy. Strain it through a sieve, fill well greased gem pans half full. Bake in a quick oven about twenty-five minutes.

Steam Corn Bread.

Scald 2 cups of new milk, turn over 2 cups of corn-meal. When cool enough add $\frac{1}{2}$ cup of yeast. When real light add a little salt and $\frac{1}{2}$ cup of molasses and flour enough to make into a loaf. Steam 1 hour, then bake 15 minutes. This has taken the premium several times at the fair.—*Mrs. A. E. Higgins.*

Sally Lunn.

One-third of a cup of **Cottolene**, one pint of milk, four eggs, one tablespoonful of sugar, one teaspoon of salt, one-half cup of yeast, or one-third cake of compressed yeast, seven cups of sifted flour. Scald the milk, when cool, add the **Cottolene**, sugar, salt and yeast. Beat thoroughly, and set it to rise over night. In the morning dissolve the soda in a spoonful of water, stir it in the batter with the well beaten eggs. Turn all into a well greased cake dish to rise again. Bake about forty-five minutes and serve warm from the oven.—*Mrs. F. L. Gillette.*

Potato Buns.

One cup mashed potatoes, one cup potato water, one-half cup sugar, pinch of salt, one cup of yeast (soft yeast) prepare these ingredients the night before, so it will raise in the morning. Add one egg, one tablespoonful lard, mix stiff and let raise, then turn out on a molding board and cut into cakes. Let them rise in the pan and then bake.—*Mrs. Mortimer Munn.*

Boston Brown Bread.

To two and one-half cups of sour milk add one tablespoonful of molasses and one heaping teaspoon of soda and one teaspoon of salt, then stir in two cups of corn meal and one of graham flour. Steam three hours and brown in the oven.—*Mrs. J. B. Ketchum.*

Brown Bread.

One cup graham flour, one cup rye, one cup corn meal, one pint sweet milk, one-half cup molasses, one teaspoon soda, one teaspoon salt. Steam two hours and bake fifteen minutes.—*Mrs. J. E. B.*

Rusks.

Two cups of raised dough, one cup of sugar, one-third cup of **Cottolene**, two well beaten eggs, one-half teaspoonful soda, flour. Mix all together thoroughly with the hands, adding sufficient flour to make it stiff enough to mold. Set it to rise, when light enough make into biscuits and place on greased tins. Pierce the tops with a fork, then glaze them with sugar and milk. Bake in a moderate oven. Some add dried currants and a teaspoonful of grated nutmeg while mixing.—*Mrs. F. L. Gillette.*

Parker House.

The following will make about three dozen rolls. To have hot for tea make about 10 o'clock a. m. Rub $\frac{1}{2}$ tablespoon butter and $\frac{1}{2}$ tablespoon lard into 2 quarts sifted flour. Into a well in the middle pour 1 pint cold boiled milk. Dissolve $\frac{1}{2}$ cake compressed yeast into $\frac{1}{2}$ cup of water and add $\frac{1}{2}$ cup sugar and a little salt. Mix together and let rise very light; knead full 15 minutes; let rise light again. Roll out, cut with biscuit cutter, put a little melted butter over top and fold together with the upper edge not quite reaching under edge. Place in pan about $\frac{3}{4}$ inch apart. If they rise in loaf too early to have hot for tea just roll, cut out and arrange in pans and set in ice chest or cold place until an hour before time to serve tea. Then let rise well and bake in quick oven.—*Delberta Sandwisch.*

Brown Bread.

Make a corn meal mush; when done stir in one large cup of dark molasses; let stand until cool enough, then stir in one cake of compressed yeast dissolved in a little warm water. Add flour enough to knead well, then take out on the board and knead 30 minutes. Let rise over night, in the morning mold in loaves, and when light bake in a moderate oven one hour.—*Mrs. T. A. Adams.*

Yeast.

Pare and boil twelve large potatoes, have plenty of water, take out into a colander and mash through, washing down with the water in which they were boiled, scald one scant quart of flour, and when cool, add two yeast cakes, previously soaked fine. When this is light add it to the potatoes, with two tablespoons of salt and two of sugar. This should nearly fill a two gallon jar, leaving, of course, room enough for rising. If there is not enough of the potato water, add more hot water, and keep it warm until the yeast is ready to put in. Let this rise over night, then set away in a cool place. When you want to bake, use enough of the mixture to mix the bread and mix up into a loaf, using about a pint for each loaf, let this rise thoroughly, then mould out into pans and raise again. Never add soda, but if yeast appears sour, add a teaspoon of sugar.—*Mrs. D. M. Gardner, Cleveland, O.*

Rusks.

Four cups bread dough, butter the size of an egg, one half cup sugar, one egg, mix together, mould in enough flour to make the same as biscuit dough, put in a pan to rise until light, mould into small biscuit and let them rise again, rub the tops with sweetened water then sprinkle with sugar, bake twenty minutes.—*Mrs. Hill.*

Bread.

Boil four or five medium potatoes in water sufficient for bread wanted, put in a bowl one cup of flour, pour over this the boiling potato water in which the potatoes have been mashed fine. Then add a tablespoon of lard and tablespoon of sugar, with salt, stir in flour to the consistency of batter with two yeast cakes previously soaked in luke warm water, when the batter becomes cool, set over night in a warm place, then knead stiff, set to raise again, knead again and raise once more, then mould into pans.—*Mrs. D. R. Barton.*

Corn Lunn.

One-half cup sugar, $\frac{1}{2}$ cup butter, 3 eggs beaten separately, 2 cups flour, 1 cup meal, 3 teaspoons baking powder and a little salt. Never fails.—*Mrs. J. M. Longnecker, Delta, O.*

Brown Bread.

Two cups corn or Graham flour, 1 cup of white flour, $\frac{1}{2}$ cup of Molasses, $\frac{1}{2}$ teaspoonful soda in molasses, milk to make a thick batter, a little salt. Steam $2\frac{1}{2}$ hours.—*Mrs. John Underwood.*

Corn Bread.

Three cups corn meal, two cups flour, two cups sweet milk, one cup sour milk, one cup molasses, one teaspoon soda, one teaspoon salt. Stir flour and meal well together, then stir in other ingredients. Steam two hours and bake five or ten minutes to brown well.—*Aunt Polly Chapin.*

Corn Bread.

Two eggs well beaten, one cup sugar, one cup sweet milk, half cup sour milk, half cup wheat flour, one and a half cups corn meal, two teaspoonfuls of Royal Baking Powder.—*Mrs. Libbie Cramer.*

French Rolls.

Three cups of sweet milk, one cup of butter and lard, mix in equal proportions, one-half cup good yeast or one-half cake compound yeast and a teaspoonful salt, add flour enough to make a stiff dough, let it rise over night, in the morning add two well beaten eggs, knead thoroughly and let it rise again, with the hands make it into balls as large as an egg, then roll between the hands to make long rolls, about three inches, place close together in even rows on well buttered pans, cover and let them rise again, then bake in quick oven to a delicate brown.—*N. H. M.*

Breakfast and Tea Cakes.



"Then to breakfast with what appetite you have."

—*King Henry VIII.*

Minute Biscuit.

One pint of sour or buttermilk, one teaspoonful soda, one and one-third teaspoonfuls **Cottolene**, flour to make a soft dough.

Have dough just stiff enough to handle; mix, roll and cut out rapidly, with as little handling as possible, and bake in a quick oven.—*Marion Harland.*

Butter Crackers

One quart of flour, two tablespoonfuls **Cottolene**, one-half teaspoonful soda dissolved in hot water, 1 saltspoonful salt, two cups of sweet milk.

Rub the **Cottolene** into the flour or, what is better, cut it up with a knife or chopper, as you do in pastry; add the salt, milk and soda, mixing well. Work into a ball, turning and shifting the mass often. Roll into an even sheet a quarter of an inch thick or less; prick deeply with a fork and bake in a moderate oven. Hang them up in a muslin bag in the kitchen for two days, to dry.—*Marion Harland.*

Graham Muffins.

Three cups graham flour, one cup white flour, one quart milk, one-half cup of yeast, one tablespoonful of butter, one teaspoonful of salt, two tablespoonfuls of sugar, stir together well, set over night. Bake in a quick oven about twenty minutes.—*Mrs. Charlie Porter.*

Graham Muffins.

Two cups graham flour, one cup wheat flour, two eggs, two heaping tablespoons shortening, one tablespoon sugar, three teaspoons baking powder. Mix with milk or water, not very stiff.—*Mrs. A. K. Detwiler, Toledo, O.*

Graham Wafers.

One-third cup **cottolene**, one-third cup sugar, one half teaspoonful salt, one pint white flour, one pint Graham flour.

Mix the **cottolene** with the sugar and salt. Rub the mixture into the white and Graham flour mixed. Wet it with cold water into a very stiff dough. Knead it well and roll out very thin. Cut in squares and bake quickly.—*Mrs. Lincoln.*

Drop Ginger Cakes.

Nearly a cup of lard, two eggs, one-half cup of sugar, one cup of molasses, one tablespoon of ginger, one tablespoon of soda dissolved in three tablespoons of water, bake in cup pans.—*Mrs. D. Loomis.*

Johnny Cake.

One-third cup of sugar, one egg, three-fourths cup of corn meal, butter the size of a walnut, (melted,) one cup sour milk, one cup flour, one teaspoon soda, one teaspoon salt. Mix egg, sugar and butter thoroughly and add milk and soda, then corn meal and flour. Bake in slow oven about one-half hour.—*“Mother” McKinley.*

Ginger Drop Cakes.

Three eggs, one cup of lard (scant) one cup baking molasses, one cup of brown sugar, one large tablespoon of ginger, one of cinnamon, one tablespoon soda dissolved in boiling water, (one cup) four cups unsifted flour, drop a tablespoon of this mixture into a slightly greased dripping pan, about three inches apart.—*Mrs. T. C. Reede.*

Corn Muffins.

One egg, one-half cup corn meal, one cup flour, teaspoon baking powder, two tablespoons granulated sugar, one-cup sweet milk, two tablespoons melted butter, salt. Bake in quick oven.—*Mrs. Wm. McKinley.*

Johnny Cake.

One pint corn meal, two pints flour, one pint sour milk, two eggs, beaten light, one-half cup sugar, butter size of an egg, one teaspoon soda, bake in hot oven twenty minutes.—*Mrs. Dr. Smith.*

Spanish Buns.

Two cups of brown sugar, one-half cup molasses, three-fourths cup of butter, six eggs, three-fourths cup of sweet milk, three and one-half cups of flour, one teaspoon each of cinnamon, cloves, allspice, nutmeg, two teaspoonfuls cream of tartar, one and one-half teaspoonfuls soda. Keep out the whites of three of the eggs for frosting. When baked cut in square cakes and frost. Half of the receipt makes a good many.—*Mrs. G. Bankey.*

Baking Powder Biscuit.

One quart pastry flour, two teaspoons baking powder, one teaspoon salt, one heaping tablespoon butter, one cup cold milk. Rub salt, baking powder, flour, and butter fine with hand, make little wells and add the milk gradually, put it on the board and work a minute or two and roll it out one-half inch thick, cut out in biscuit and bake fifteen minutes in quick oven.—*Mrs. J. W. Holland.*

Graham Gems.

Two cups of graham flour, one cup of sweet milk, one-half cup of sugar, one egg, two teaspoons of baking powder, a little salt and butter the size of an egg.—*Mrs.*

Geo. Hammond

PASTRY.



"Industry can do anything which genius can do."

—*Henry Ward Beecher.*

Mock Mince Pie.

Four Boston crackers, two cups cold water, two cups sugar, one cup molasses, one-third cup vinegar, one-third cup butter, one cup chopped raisins. This makes three pies.—*Mrs. J. P. Thompson, Perrysburg, O.*

Lemon Pie.

One lemon, one egg, one cup sugar, one cup of boiling water with one tablespoon of corn starch. Bake with two crusts.

Lemon Pie.

Moisten a heaping tablespoonful of corn starch with a little cold water, then add a cupful of boiling water, stir over the fire till it boils and cook the cornstarch two or three minutes, add a teaspoonful of butter and a cupful of sugar, take off the fire and when slightly cooled add an egg well beaten and the juice and grated rind of a fresh lemon. Bake with a crust. This makes one small pie.—*Hotel M.*

Cocoanut Macaroon.

Three eggs (whites), one cup cracker dust (rolled or sifted), half pound dessicated cocoanut, half pound powdered sugar, one teaspoonful lemon or bitter almond. Beat the whites of the eggs to a stiff froth and mix in lightly the sugar, cocoanut and crackers. Bake in drops on buttered paper in a moderate oven until delicately browned.—*L. S. Price.*

Mince Meat.

For raw beef, have it chopped
with good tart apples and
sugar, one-half bowl
(referred) two pounds of
sweet cider, grated rind
one-half teaspoonfuls of
two teaspoonfuls allspice
all together except spice
and the meat thorough
one hour, mix the spices
the beef retains all the
of. Boiled cider can
consistency of the sweet

Pastry.

Cherry Pie.

Two cups pitted cherries. To the juice add one cup of sugar and cook until thick ; then beat the yolks of two eggs and stir all together. Bake with under crust only ; beat the whites for top of pie.—*Miss E. M. Ely.*

Cream Pie.

Beat thoroughly together the white of one egg, half teacup of sugar and tablespoon of flour. Then add teacup of rich milk, bake with bottom crust and grate nutmeg on top.—*A. L. Muir.*

Pie Crust.

Take three cups of sifted flour, one cup of lard, a pinch of salt and one-half cup of cold water. Handle as light as possible. Never butter or grease your pans, it will make the under crust stick and hard to stip out.—*Mrs. H. Huffman.*

Pastry with Baking Powder.

One and one-half cups of flour, one saltspoon salt, one saltspoon Cleveland's Superior Baking Powder, one-third to one-half cup butter and lard mixed.

Sliced Apple Pie.

Line a pie plate with pastry and fill with sliced tart apples. Sprinkle two tablespoonfuls sugar and grate a little nutmeg over the apples. Cover with a sheet of pastry with openings cut for the escape of steam. Wet the edge of the undercrust before putting on the upper, and then pinch the two edges together.

Real Puff Paste.

One pound of butter, one pound of flour ; wash the salt out of the butter ; mix the flour with a little ice-water, and salt ; roll on the board and fold in the butter ; roll very thin and keep cool, cutting with a knife.

Pumpkin Pie.

One cup pumpkin, one cup brown sugar, one teaspoon molasses, one egg, one-quarter teaspoon ginger, one-quarter tea-spoon cinnamon, one teaspoon flour stirred in one cup of sweet milk. This makes one pie.—*Mrs. W. H. Frederick.*

Raisin Pie.

Cover one pound of raisins with water; boil one hour; add one lemon, one cup white sugar, two tablespoons flour. This makes three pies.—*Mrs. Huffman.*

Chess Pie.

One-half cup of sugar, butter the size of a walnut, cream, sugar and butter as for cake; four level tablespoonfuls of flour mixed in a little milk, two well beaten eggs, one cup sweet milk. Flavor with nutmeg. Bake with one crust.—*Mrs. J. B. Wilson.*

Pumpkin Pie.

For each pie one teacupful of stewed pumpkin, two eggs, one pint of rich milk, two tablespoonfuls of sugar, ginger and cinnamon to taste. Bake in a moderate oven until a rich brown. Set them on ice to get very cold—the colder the better.—*Mrs. A. Higgins.*

Alderberry Pie,

Wash alderberries, fill pie pan, add a scant cup of sugar, one tablespoonful of vinegar, a little flour and four or five bits of butter.—*M. J. C.*

Flaky Pie Crust

1½ pounds of lard, 2½ quarts of flour and a pinch of salt, rub thoroughly, then add a large teacup of water, and do not mix much.—*N. H. M.*

Mock Mince Pies.

One cup of vinegar, two cups of molasses, two cups of sugar, one cup of chopped suet, two cups of boiling water, one-half pound raisins, twenty crackers, rolled fine, four eggs, one teaspoon allspice, one teaspoon cinnamon, one-half teaspoon cloves, and a little mace. This makes five pies.—*Mrs. Martha Boyd.*

Raisin Pie.

One pint of raisins, seeded, one cup sugar, two cups of boiling water, one lemon, two level tablespoonfuls corn starch, rind of lemon grated on the sugar, squeeze juice of lemon in a cup and add cornstarch and sugar, then raisins and water. Boil all until it begins to thicken. This will make two pies. To be made with two crusts.—*Mrs. E. O. Davis.*

Cream Pie.

One pint of milk, two tablespoonfuls of flour, 2 eggs, two-thirds of a cup of sugar, leave white of one egg for top, mix flour, egg, and a little of the milk, and stir in the remainder of the milk, which must be scalding hot, put sugar into hot milk before thickening. After cooking a little, flavor to taste, and pour into crust previously baked. Beat white of egg, sweeten a little, spread on top and brown.—*K. R.*

Shoo Fly Pie.

One cup of molasses, one cup of hot water, one teaspoonful of soda. For the crumbs, take two cups of sugar, four cups of flour, one cup of butter and lard—two-thirds butter, one-third lard. Place the prepared molasses, etc., in your pastry, which should be rolled quite thin, then sprinkle the crumbs over the top and bake to a slight brown. This makes four very thick or five ordinary sized pies.—*Mrs. D.*

Puddings.



"The proof of the pudding is the eating."—*Don Quixote*.

Graham Pudding.

Excellent. One and one-half cups graham flour, (sifted) one-half cup of molasses, one-fourth cup of butter, one cup of sweet milk, one teaspoon of soda, put in molasses, stirred well, one cup of raisins, salt to taste, steam three hours. Serve with dressing made in the following way: One tablespoon of butter, two of flour, thoroughly mixed, over this pour one pint of boiling water. Flavor to suit taste.—*Mrs. D. Loomis*.

Orange Pudding.

Take one-third box Plymouth Rock gelatine, soak in one cup cold water one hour, add one-half cup of boiling water, set away until it begins to thicken. Beat from two to five minutes with egg beater, add whites of three eggs beaten stiff, three tablespoons granulated sugar, one-half pint sweet cream beaten very light, one cup orange juice in which one cup granulated sugar has been dissolved, with some grated rind if desired. Any fruit can be used if desired.—*E. D. V.*

Apple Pudding.

Fill a buttered baking dish with sliced apples and pour over the top a batter made of one tablespoonful of butter, one-half cup of sugar, one egg, one-half cup of milk, and one cup of flour in to which has been sifted one teaspoonful of Cleveland's baking powder. Bake in a moderate oven till brown, serve with cream and sugar, or liquid sauce. Peaches are very nice served in the same way.—*Mrs. Fred W. Hankey*.

Plum Pudding.

One pound raisins, one pound English currants, two pounds granulated sugar, one pound suet, chopped fine, six eggs, one and one-half pounds of stale bread crumbs soaked in milk, one pint of flour, cinnamon, allspice, and nutmeg to suit taste. Steam six hours.—*Mrs. M. J. Wakefield.*

Mountain Dew Pudding.

Three crackers rolled fine, one pint of milk, yolks of two eggs, and half cup of sugar. Bake half an hour. Beat the whites of the eggs to a stiff froth, add sugar to suit taste, a pinch of salt, flavor with manilla. Pour over the pudding and return to the oven till delicately brown.—*Mrs. Albert McVety, Toledo, O.*

Date Pudding.

One cup sour milk, one cup sugar or molasses, butter size of an egg, one teaspoon of soda, spices to suit taste, one pound of dates, stir with flour like cake and steam two hours. Serve with vanilla sauce.—*Mrs. J. R. Harrison.*

Steam Pudding.

One egg, three tablespoonfuls of sweet milk, three tablespoons of sugar, one teaspoonful "Cleveland Baking Powder," one cup flour, one cup of fruit, any kind desired, steam one hour. Serve with sauce.—*Mrs. L. D. George.*

Steam Pudding.

Butter size of walnut, two eggs, one-half tea cup sour milk, sugar to taste, stir stiff with flour, one cup of fruit, steam one hour.

DIP—Four tablespoons sugar, two tablespoons butter, one tablespoon flour, mix in a little water, white of one egg without beating, one cup boiling water.—*Mrs. Dr. Smith.*

Chocolate Pudding.

One quart sweet milk, nine tablespoonfuls grated chocolate, one cup of sugar, yolks of five eggs, scald milk and chocolate together and when cool, add sugar and eggs. Bake. When done put beaten whites and five tablespoonfuls of sugar on top and brown in oven.—*Mrs. S. R. Case.*

Snow Pudding.

Whites of three eggs beaten to a froth, one pint boiling water, three tablespoons corn starch. Add to the boiling water ; cook three or four minutes.

SAUCE—Yolks of three eggs, one pint of milk, sugar ; season to taste ; cook like custard.—*Mrs. S. A. Weaver.*

Suet Pudding.

One cup of molasses, one cup of sweet milk, two eggs, one teaspoon of soda, two cup of seeded raisins, three cups of flour, one teaspoon of salt. Steam two hours and serve with vanilla sauce.—*Mrs. A. K. Detwiler, Toledo, O.*

Chocolate Cream Pudding.

One pint sweet milk, four tablespoons corn starch, one-half cup granulated sugar, whites of four eggs, one teaspoon vanilla, two teaspoonfuls cocoa mixed with four teaspoonfuls pulverized sugar. Put milk in a double boiler and bring to a scalding point, mix corn starch with a little cold milk, add to the milk, and stir five minutes. Beat whites of eggs very stiff and mix them in lightly and yet very thoroughly, add vanilla. Remove from fire, take out one-third of mixture, stir into this the cocoa and pulverized sugar that has been mixed together. Have a mold rinsed in cold water, put in one-half of white mixture, then put in the dark, and then the balance of white. Set away until thoroughly cold and stiff, then turn out and serve with cream.—*J. W.*

Nellie's Favorite Pudding.

One cup sugar, one-half cup of butter, one egg, one cup sweet milk, one teaspoonful soda, dissolved in milk, two teaspoons cream tartar, mixed in the flour, three cups of flour, nutmeg or lemon to taste. Bake in a small bread pan, cut in squares and serve with sauce.

SAUCE.—Two tablespoonfuls of butter, one cup of sugar, one small tablespoonful of flour mixed in a little cold water. Boil two or three minutes, stirring it well. Flavor to taste.—*Mrs. L. C. C.*

Plum Pudding.

One-half cup of chopped suet, two cups of chopped bread crumbs, one-half cup of molasses, one egg, one cup of milk, one cup of raisins seeded, one-half teaspoonful of soda mixed with the milk, one teaspoonful of cinnamon, one-half teaspoonful of cloves, salt-spoon of salt.

SAUCE.—Half cup of butter and two tablespoonfuls of sugar beaten to a cream, stir till light, just before serving, pour one cup of boiling water on it and stir one minute.—*Mrs. T. C. Reede.*

Marbled Cornstarch Pudding.

Four cups of milk, one and one-half of sugar; when boiled add three tablespoons cornstarch dissolved in milk, two teaspoons vanilla; take out half and add four teaspoons cocoa and three teaspoons of sugar mixed. Have ready your jelly molds and drop alternately one teaspoon of the white and dark until filled.—*Mamie Greiner.*

Black Pudding.

One cup molasses, one cup warm water, two cups flour, one teaspoonful soda, one teaspoonful cinnamon, one-fourth teaspoonful cloves and scant teaspoonful salt. Put the soda in the water and pour the whole in the molasses, steam one hour without disturbing. Use any sauce desired.—

Mrs. C. Evanshawson

Orange Pudding.

Three eggs, one cup of sugar, one pint of milk. Bake this in oven. Put a layer of oranges in the pudding dish, when your custard is cold turn over the oranges, then beat the whites of two eggs, add a little sugar, spread over the top of the pudding and brown in the oven.—*N. H. M.*

Prune Pudding.

Soak half a box of gelatine in a half a pint of cold water ten minutes, add a coffee cup of sugar, the juice of two lemons and the rind sliced up, one and one-half pints boiling water, place on the stove and stir till gelatine is dissolved, then strain. Soak and stew gently twenty prunes, slip out the pits and line a mould, fill up with jelly and set away to stiffen, turn out. Serve with cream.

Banana Pudding.

One quart flour, two teaspoonfuls of baking powder, two tablespoonfuls of shortening, one-quarter teaspoonful of salt, enough sour milk with one-half teaspoonful of soda in it to make a soft dough. Roll out in two layers, butter them and lay together and bake in quick oven. When done take layers apart, slice bananas on them and sprinkle with sugar. Put together again and serve with cream and sugar. Delicious.—*Mrs. J. C. Knepple.*

Tapioca Pudding.

One quart of milk, three eggs, three tablespoonfuls of sugar, three heaping tablespoonfuls of tapioca. Soak tapioca over night in cold water. Beat the yolks of the eggs and add the tapioca and a little milk, when the remainder of the milk almost boils add this with sugar and stir until smooth. Pour into the dish and frost the top with the whites of the eggs, and a little sugar, let it just brown in the oven, flavor if you like.—*N. H. M.*

English Plum Pudding.

One pound of raisins, one pound of currants, one cup of suet chopped fine, one-quarter pound of bread crumbs fine, three ounces of sugar, one and a half ounces of grated lemon peel, one blade of mace, half a nutmeg, one teaspoonful of ginger, six eggs. Mix and tie in a cloth firmly, leaving room to swell, and boil two hours. When it comes from the fire dip in cold water an instant. Serve with sauce.—*Hotel Milliken.*

Chocolate Pudding.

Six ounces of chocolate, nine eggs, two cups of pulverized sugar, two ounces of almonds, one cup of soda crackers, one large teaspoonful of Cleveland Baking Powder. Flavor with vanilla.—*Hotel M.*

Prune Pudding.

Stew three-fourths of a pound of prunes, seed them and chop fine, beat the whites of three eggs, and stir with the prunes, sweeten to taste, put in a bake dish and set in a hot oven just long enough to brown the top.—*Mrs. Nettie Gilbert.*

Bird's Nest Pudding.

One pint of sweet milk, one egg, pinch of salt, two teaspoonfuls of baking powder, enough flour to make as stiff as layer cake. Put fruit in pan or dish and put bits of butter and cinnamon over, then spread the batter over. This will make two pans. Bake in a hot oven, after which turn upside down on a plate. Eat with cream and sugar.—*Mrs. Reed.*

Orange Float.

Squeeze the juice of two lemons into a quart of cold water, add one cup of sugar and four tablespoonfuls of corn starch boiled until thick. Peel and slice half a dozen oranges, pour the mixture over. Spread the top with meringue, and set on ice until very cold.—*Mrs. G. W. R.*

PUDDING.

65

Delicate Desserts.



"An't please you Honour," quoth the Peasant,

"This same dessert is very pleasant."—*Pope.*

Cream Diplomat.

One pint whipped cream, one-half ounce gelatine, cover with cold water, then heat until all dissolved. Beat the cream, then add the gelatine when cold, flavor with the juice and grated peel of an orange, sweeten to the taste. Cool until it begins to stiffen, then put in a mold a little at a time, adding different kinds of fruit to each layer of gelatine. Put on ice to harden.—*Mrs. D. B. Beers.*

Spanish Cream.

Five sheets gelatine, one pint milk, then boil, beat yolks two eggs, three tablespoons sugar, and pinch salt, pour gelatine over eggs and cook till custard, let stand two minutes, then add whites of eggs. Serve with whipped cream.—*Ida Coatswell, Toledo, O.*

Spanish Cream.

One-half box of Coxe's gelatine, three cups milk, three-fourths cup granulated sugar, one teaspoonful vanilla, five eggs. Soak the gelatine in one-half cup cold water one-half hour. Let milk come to a boil, add gelatine and sugar, stir until gelatine is dissolved, add the yolks of the eggs beaten light. Stir until it thickens. Have the whites beaten stiff and stir in lightly. Add vanilla, turn into a mold, let stand in a refrigerator four hours (or all night). —*Mrs. J. W. H.*

Pineapple Cream.

Chop fine one can of pineapple and boil with half a pound of sugar, strain and add half an ounce of Knox's gelatine, cool, stir in the beaten whites of three eggs and half pint of whipped cream, pour into a mould and set in cool place.—*Mrs. Anna Baldwin, Massillon, O.*

Tutti Frutti.

Ten cents figs but medium fine, ten cents dates cut medium fine, four orange pulps, ten sheets of gelatine dissolved in one pint of warm water. Then add a pint of boiling water and juice of one lemon, one cup sugar, one-half can of pineapple. When cold, to be eaten with cream.—*Mrs. O. Beverstock.*

Boiled Custard.

Scald one pint milk, mix the yolks of three eggs slightly with two tablespoons of sugar, add hot milk gradually, add a pinch of salt, and cook in double boiler until it thickens. If the custard curdles, put it in a dish of cold water and beat with Dover beater until smooth, strain and add one-half teaspoon of vanilla.—*C. H.*

Spanish Cream.

One quart milk, one-half box gelatine, four eggs, eight tablespoons sugar. Dissolve gelatine in one-half pint cold milk, let stand one-half hour, put the remainder of milk on to heat. Separate whites and yolks of eggs, stir four tablespoons of sugar in each (whites after beating to a stiff froth.) Add soaked gelatine to yolks and this to warm milk and let cook until it looks like curded milk. Add dessertspoon of flavoring (vanilla) to the beaten whites, pour the soaked ingredients into whites, stirring thoroughly. Pour in molds, wet with cold water to cool. Serve with cream.—*Christ Hospital, Cincinnati, O.*

Spanish Cream.

For one quart of milk take one-half a box of gelatine, dissolve in a wine glass of water, mix it with the milk and let it come to a boil, stirring steadily, beat the yolks of four eggs with five tablespoonfuls of sugar, let it remain on the fire until it becomes as thick as custard, then stir in the whites beaten to a stiff froth. Season with vanilla and pour into moulds.—*Mrs. R. S. Patty.*

Peach Cobbler.

Fill a pudding dish with whole, peeled peaches, pour over them two cupfuls of water and bake, covered, till the peaches are tender, then drain off the syrup and let the peaches stand till cool. To the juice add one pint milk, two eggs, one cupful of sugar, one tablespoonful of melted butter and one cupful of flour, with one teaspoonful of baking powder sifted into it. Beat well and pour over the peaches in the dish and bake until a good brown. Serve with sugar and cream.—*Mrs. C. C. Ross.*

Russian Cream.

Pour over one-half box gelatine one pint milk and one pint water. Let it stand ten minutes, put over hot water and stir in the beaten yolks of four eggs. When it thickens remove and add the whites of four, beaten stiff. Flavor with vanilla; pour in a long bread tin to cool. When stiff turn out on a platter, and serve with sweetened cream or jelly.—*Ella H. Avann*

Spanish Cream.

Five sheets of gelatine dissolved in one-half pint of warm water, two eggs, one pint of milk, pinch of salt, three level tablespoonfuls sugar, one teaspoonful of flavoring, beat yolks and stir into the boiling milk, then add the sugar and dissolved gelatine and when cool add the well beaten whites of egg and flavoring.—*Mrs. O. Beaverstock.*

Jelly Prunes.

One-third of a pound of prunes two cups cold water, one-half box gelatine, one cup sugar, one-fourth cup lemon juice. Wash and soak the prunes for several hours in two cups of cold water and cook in the same water till soft. Remove the prunes, stone and cut in quarters, add to the prune water and add enough boiling water to make two cups. Soak the gelatine in cold water and dissolve in the prune juice. Add sugar, and lemon juice strain. Mold and chill. Stir twice while cooling to prevent the prunes from falling to the bottom. Serve with cream and sugar.—*H. C. T.*

French Cream.

One quart of milk, one box of Knox gelatine, one cup of white sugar, yolks of six eggs, whites to be beaten to a stiff froth, flavor with lemon. Boil all together and pour into a mold. Then make a custard of half a pint of milk, the yolks of two or use one whole egg, one teaspoon corn starch, half cup sugar, flavor with vanilla, the custard to be poured round the cream after it is turned out of the mold.—*Mrs. Albert F. McVety.*

Peach Foam.

Peel and cut into small pieces three or four choice and very ripe peaches, so that when done there will be a cupful, put them into a bowl with a half cup of powdered sugar, white of one egg, beat with a fork for half an hour when it will be a thick, perfectly smooth, velvety cream, with a delightful peach flavor.—*Mrs. Anna Higgins.*

Floating Island.

Make a custard of the yolks of six eggs, one quart milk, a pinch of salt, sugar to taste. Pour into a large dish, beat whites to a stiff froth, and put by spoonfuls in boiling water, turn them carefully until cooked. Take out with a skimmer, and put on top of custard. Serve ice cold.—*C. B. P.*

Apple Snow.

Peel and grate one large sour apple, sprinkling over it a small cupful of powdered sugar as you grate it, to keep it from turning dark. Break into this the whites of two eggs and beat it all constantly for half an hour. Take care to have it in a large bowl as it beats up very stiff and light. Heap this in a glass dish and pour a fine smooth custard around it and serve. A very delicate dessert.—*C. B. P.*

Raspberry Tapioca.

Wash one cupful of tapioca through several waters, then cover with cold water and let stand over night. In the morning add one pint of boiling water and cook slowly until the tapioca is clear. Stir into this one quart of raspberries, sweeten to taste, pour into the dish in which it is to be served and stand away where it will become very cold. Serve with sugar and cream. This can be made by using one quart of canned or fresh peaches, or any preferred fruit.—*Mrs. L. Chapman, Perrysburg, Ohio.*

Baked Apples.

Use nice large Bellflowers for this. Fill a pan with apples, cutting in two and removing the core, fill the cavity with nice fresh butter, sprinkle generously with sugar, dust a little cinnamon over and bake till well done. Good cold or warm.—*Frances Chapman, Millbury, O.*

Baked Cup Custard.

Five eggs, six ounces of sugar, one quart of milk. Beat the whites of eggs firm, and the yolks, sugar and milk a little, add nutmeg or vanilla flavoring and stir well. Fill cups, set them in a pan of hot water, and bake in a moderate oven.—*Boody House.*

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The young man loves the young lady, that's his business. The young lady loves the young man, that's her business. Pretty soon they will marry and want a Clock, Knives, Spoons and Forks, that's my business. Come and get my prices on Watches, Clocks, Knives, Forks, Spoons, Rings, Spectacles, Chains and Musical Instruments, etc., and see if I cannot make you happy.

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Weston, Ohio.

Cakes.



“He dealt among all the people * * * as well to the women as men, to every one a cake.”—*II Sam.* 6-19.

Scripture Cake

Take one cup of Judges, V: 25, last clause (butter), two cups of Jeremiah, V: 20, (sugar), six Job, XXXIX: 14 (eggs), a little Genesis, XIX: 26, (salt), Mark, XVI: 1, to taste, (spice), large spoonful of 1, Samuel, XIV: 25, (honey), one cup of Genesis, XXIV, 20, (water), one and one-half cups of prepared, 1 Kings, IV: 22, last clause, (flour.) The word “prepared” presumably refers to the Cleveland Baking Powder, two teaspoonfuls, which should be sifted with the flour. Two cups of 1, Samuel, XXX: 12, first clause, (raisins), two cups of the same verse, second clause, (figs), and one cup of numbers, XVII: 8, (almonds), follow Solomon’s advice for making good boys, (Proverbs, XXIII: 14, first clause) and you will have a good cake. Of course the raisins and figs are chopped.—*M. J. C.*

Ice-Cream Cake.

To the whites of five eggs lightly beaten add two cups of sugar, one cup of butter, one cup of sweet milk, three cups of flour sifted with three teaspoonfuls of baking powder. Bake in layers.

FROSTING—One and one-half cups white sugar, two tablespoonfuls water. Boil until it hairs, and then add the well beaten whites of two egg. Stir until cool. Flavor with vanilla.—*Gertie W. Faws.*

Use Cleveland’s Baking Powder in these receipts and you will be sure to have success.

Gold Cake.

Yolks of eight eggs, one cup of granulated sugar, one-half cup butter, one-half cup sweet milk, one and one-half cup flour, one and one-half teaspoonfuls of baking powder. Grate orange rind in cake and frosting.—*Mrs. Martha Boyd.*

Fruit Cake.

Three eggs, two cups of sugar, one-half pint of butter, one cup sweet milk, one cup molasses, three cups of flour, one teaspoonful soda, one pound of raisins, one pound of currants, one-fourth pound of citron, one nutmeg, one tablespoonful of cinnamon, two tablespoonfuls of cloves, one tablespoonful of allspice.—*Mrs. A. Kraw.*

Fruit Cake.

Three cups of sugar, one and one-half cups of butter, one and one-half cups of sour cream, four eggs, two teaspoonfuls soda, one and one-half cups currants, one-quarter pound of citron, one and three-quarters pounds seedless raisins, one nutmeg, flour sufficient to make quite thick to prevent the fruit from falling; also one teaspoonful of cloves and cinnamon.—*Mrs. Frank Griffin.*

One Egg Cake.

One-third cup of butter creamed with one cup sugar, (flavoring), one egg beaten light in a cup, fill up cup with milk, two cups flour, two teaspoonfuls baking powder, pinch of salt.—*Mrs. J. W. Hiett, Toledo, O.*

White Cake.

A tried recipe. The whites of four eggs well beaten, one and two-thirds cups of granulated sugar, one-half cup of butter. Cream the sugar and butter. Add two-thirds cup of milk and water, three cups of flour, one teaspoonful of baking powder to each cup of flour.—*Mrs. J. H. Whitehead.*

Molasses Cake.

One cup molasses, one cup sugar, two-thirds cup of sour cream, three eggs, four cups flour, one teaspoon cinnamon, nutmeg, allspice, and one teaspoon soda.

FILLING—White of one egg, one cup of sugar, one-third cup water. Boil sugar and water until it hairs when dropped from a spoon. Chop one cup of raisins, and stir in after the sugar has been stirred in the egg.—*Mrs. W. H. Frederick.*

Fig Layer Cake.

One cup of granulated sugar, and one cup flour sifted four times, one-half cup butter, one-half cup sweet milk, one-half cup corn starch, two teaspoonfuls Cleveland baking powder, whites of four eggs well beaten and stirred in last, Bake in three layers, cream, sugar and butter together, mix corn starch with milk. Filling one and one-half pounds figs, chopped fine, one and one-half cups of granulated sugar over the figs and sugar pour one-half cup boiling water and cook until a paste.—*Mrs R. Digby.*

Mixed Layer Cake.

White part.—One cup sugar, one-half cup butter, one-half cup milk, whites three eggs, two cups flour, one teaspoonful Cleveland Baking Powder. Bake in two layers. Dark part.—Two cups brown sugar, one cup butter, one cup milk, three and one-half cups flour, yolks three eggs, two teaspoonfuls baking powder, one teaspoonful allspice, cinnamon and nutmeg, one cup seeded chopped raisins. Bake in three layers, put together with icing.—*Miss M. Jones.*

Surprise Cake.

One cup sugar, one egg, butter size of an egg, one cup sweet milk, two teaspoons Cleveland Baking Powder, flour to make of right consistency, flavor with lemon.—*Mrs. Young.*

Pork Cake.

Into one pint of boiling water put one pound of fat pork which has been chopped fine and freed from skin and shreds of muscle. Let this stand for five or ten minutes, then stir in three cups of brown sugar and one cup of molasses, one pound of stoned raisins, eight cups of flour, one tablespoonful each of ground cinnamon and allspice, one teaspoonful of cloves and two teaspoonfuls of soda. Dissolve the soda in three tablespoonfuls of warm water and beat in gradually. After stirring for twenty minutes pour into pans and bake in a moderately hot, steady oven.—*Mrs. M. Matthews.*

White Mountain Cake.

Two cups of white sugar, one-half cup of butter, one-half cup of sweet milk, two and one-half teaspoonfuls of Cleveland Baking Powder, two and one half cups of flour, whites of eight eggs.

ICING FOR CAKE.—One-half cup of boiling water, two and one-half cups of sugar. boil till thick, pour slowly over beaten whites of three eggs, Sprinkle the layers with grated cocoanut, and a beautiful cocoanut cake will result.—*Miss C. Yant.*

Fig Cake.

Whites of four eggs, two cups of sugar, one-third cup of butter, one cup sweet milk, three cups flour, three tea-spoons baking powder.

FOR FILLING.—Chop one pound figs, add one-half cup sugar, one cup water, stew until soft, spread between layers and frost top and sides with frosting.—*Mrs. Yoakum.*

Quick Cake.

One cup flour, one cup sugar, two teaspoonfuls Cleveland Baking Powder, one egg, four tablespoonfuls cold or hot water, a little shortening makes it better, lemon extract.—*Mrs. Marble.*

Carmel Cake.

Four eggs beaten separately, one cup of butter, two and one-half cups of sugar, one cup of milk, three teaspoonfuls of "Cleveland baking powder," one teaspoonful of soda.

ICING—Two cups of sugar, one-third cup of milk, one-half cup of butter, three teaspoonfuls of vanilla.—*Mrs. D. H. Starr.*

Blackberry Jam Cake.

One cup of butter, two cups of sugar, six eggs, whites for frosting, one cup of jam, one cup of sour milk, two tablespoons of cinnamon, one tablespoon of cloves, one tablespoon of nutmeg, four cups of flour, one and one-half teaspoons of soda. Bake in jelly tins and put together with icing.—*Mrs. J. W. Ellsworth.*

Hickory-Nut Cream Cake.

One cup sugar, one-half cup butter, one-half cup sweet milk, two cups flour, two eggs, two teaspoonfuls Cleveland baking powder, vanilla flavor. Make in two layers, part of mixture for one layer, to the other add one-third cup of chopped raisins, one-third cup of hickory-nut meats. Frosting boiled. One-half cup of sugar, one cup of cream, butter size of walnut, vanilla, when most done add one-half cup of hickory-nut meats.—*Nellie Nichols.*

Grand Duke Cake.

One cup of sugar, one-half cup of butter, one-half cup milk, whites of three eggs, two cups of flour, one teaspoon baking powder.

DARK PART.—One cup of brown sugar, one-half cup of milk, two cups of flour, one teaspoon of baking powder, yolks of three eggs, one cup of raisins, spices, bake in four layers and put together with icing.—*Mrs. S. O. Bentley. Newark, O.*

Orange Cake.

Two cups of powdered sugar, one cup butter, one cup of sweet milk, three cups flour (more if needed), six eggs, leave out the whites of three for frosting, three heaping teaspoonfuls of baking powder, flavor with orange. (If for white cake use the white of more eggs.—*Jennie Conn White, Steubenville, O.*

Brown Loaf Cake.

One egg, one cup of granulated sugar, one tablespoonful of butter, one-half cup of sweet milk, one and one-half teaspoonfuls of baking powder, one and one-half cups of flour, one-half cup of raisins, one-half teaspoonful of cinnamon.—*Murtha Bun.*

Jelly Roll.

One cup of sugar, one cup of flour, three eggs, three tablespoonfuls of sweet cream, one teaspoonful of baking powder.—*Mrs. S. R. Case.*

Raised Cake.

One teacup bread-sponge, one cup sugar, one-half cup shortening, one egg, one teaspoonful soda dissolved in one tablespoonful cold water, one cup raisins seeded, cinnamon and allspice, flour. Let rise an hour before baking.—*Mrs. Rose Bliss.*

Good Cake.

Two eggs, one cup or sugar, two-thirds of a cup of butter, one-half cup of sour milk, one-third teaspoonful of soda, one and one-half teaspoonfuls of "Cleveland baking powder," two and one-half cups of flour, one-half teaspoonful vanilla.—*Mrs. Mary Barton.*

Cake Without Eggs.

One cup sugar, three tablespoons melted butter, two cups of flour, two teaspoonfuls Cleveland baking powder, one cup sweet milk. Flavor to taste.—*Mrs. J. W. Dale.*

Coffee Cake.

One cup molasses, one-half cup sugar, three cups flour, one cup cold strong coffee, one-half cup butter, two eggs, one cup chopped raisins, one teaspoonful cinnamon, one tablespoonful saleratus.

FROSTING.—Three teaspoonfuls powdered sugar, beaten with the white of one egg.—*Huttie L. Matthews.*

Eggless Cake.

One and one-half teacups of sugar, one cup of sour milk, one level cup of sifted flour, one-half cup of butter, one teaspoon of soda, one-half teaspoon of cinnamon, one-half teaspoon of nutmeg, one teacup of raisins, chopped and well flavored.—*Wonetta Jones.*

Devil's Food.

Part first.—One cup sugar, one very scant cup grated chocolate, one half cup sweet milk. Let come to a boil.

Part second.—One cup sugar, one large one-half cup of butter, three eggs, one-half cup sweet milk, two teaspoonfuls baking powder, two cups sifted flour. Stir two parts together and bake in layers with chocolate icing between.

ICING.—Four tablespoonfuls of grated chocolate, five tablespoonfuls milk, three tablespoonfuls water, one cup of sugar. Mix water, milk and chocolate, set on stove and let heat. When chocolate is melted add sugar and let boil five minutes.—*Mrs. J. W. Holland.*

One Egg Cake.

Into one tablespoonful of butter warmed until soft, stir one cup of sugar, add one egg, beat all together until smooth, add one-half cup of milk, (or water) one and one-half cupfuls of flour, into which one heaping teaspoonful baking powder has been sifted. If too thin add a little more flour.—*Mrs. E. J. Faws.*

White Layer Cake With Orange Filling.

Two cups of sugar, three-fourths of a cup of butter, one cup of milk, three cups of flour, two teaspoons of baking powder, whites of five eggs. Cream the sugar and butter together, add the milk, then the flour with the baking powder sifted through it. Add the whites of the eggs which have been beaten to a stiff froth. Bake in layers.

FILLING—The juice and rind of a large orange, the juice of half a lemon, eight even tablespoons of sugar, eight tablespoons of water, two even tablespoons of cornstarch, one teaspoon of butter, yolks of two eggs, boil until thick. Put the filling between the layers and ice the outside with boiled icing.—*Mrs. R. M. Dillon.*

Devil's Food Cake.

Two cups light brown sugar, one cup butter, five eggs, beaten separately, one cup sour milk, one teaspoonful (rounded) soda, two and one-half cups flour, one-half cake chocolate, melted in oven. Pour in buttered tins and bake slowly.—*Mrs. G. R. Danc.*

Angel Food.

Eleven eggs, whites, one and one-half cups of sugar, granulated, one cup flour, one teaspoon cream of tartar, one teaspoon vanilla, beat the eggs to a stiff froth, sift flour, sugar, cream of tartar, together once, add to the eggs, bake forty-five minutes in a moderate oven. Try with a straw, if not done bake a few minutes longer.—*Stella Underwood.*

Delicate Cake.

Two scant cups of sugar and three-fourths cup of butter stirred to a cream, three cups of flour and two teaspoonfuls baking powder sifted twice, one-half cup of sweet milk and add the well beaten whites of six eggs. Flavor with lemon.—*Mrs. Martha Boyd, Toledo, O.*

White Layer Cake.

Two cups of sugar, four tablespoons butter, one cup of milk, whites of five eggs, three and one-half cups flour sifted, three teaspoons "Cleveland baking powder." Flavor to taste.—*Mrs. G. Bankey.*

Pork Cake Without Eggs.

One pound fat pork chopped fine, one pint sweet milk scalded and poured over the pork, two cups of sugar, one cup of molasses, eight cups of flour, three teaspoonfuls of soda, spice to taste. Keeps all winter.—*Mrs. Martha Boyd.*

Bread-Dough Cake.

Three cups of dough, one cup of sugar, two eggs, one-half cup of raisins, one-half cup of currants, one teaspoonful cinnamon, one teaspoonful cloves, one-fourth cup of butter, mixed well together.—*Mrs. B. B. McCauley.*

Devil's Food.

Two cups dark brown sugar, one-half cup butter, one-half cup sour milk, three cups flour, two eggs. Mix well one-half cup grated chocolate, one-half cup boiling water, one teaspoonful soda, and add to batter. Makes three layers.

FILLING.—Take two cups brown sugar, one-half cup sweet milk, one-half cup butter. Cook till it threads.—*Mrs. Fred. W. Hankey.*

Caramel Cake.

Two cups sugar, one cup butter, one cup milk, three cups flour and a little starch, whites of five eggs. Divide in three parts, two for white layers, and into the one stir one teaspoon extract of strawberry. After baking put this layer between the white ones with caramel filling.

CARAMEL FILLING.—Two cups sugar, two-thirds cup milk, butter size of an egg, flavor to taste.—*Mrs. Matthews.*

Corn Starch Cake.

One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, one-half cup corn starch, one and one-half cups flour, one teaspoonful baking powder, whites of five eggs. Cream, sugar and butter; add the milk and sift in the flour, corn starch and baking powder. Stir this mixture well and add the whites of the eggs beaten to a froth.—*Jennie De Deriar.*

Devil's Food Cake.

One-half cup butter, two cups brown sugar, two eggs, beat together well and add one-half cup sour milk, one-half cup boiling water, two and one-half cups flour, one-half cup grated chocolate, one teaspoon vanilla, one teaspoon soda, scattered dry and stirred thoroughly. Boil one-half cake grated chocolate, one-half cup brown sugar, one-half cup butter, one-half cup sweet milk, one teaspoon vanilla. Stir constantly.—*E. D. V.*

Aunt Mary's Fruit Cake.

Ten eggs, one and one-half pounds sugar, two pounds raisins, one pound currants, one-half pound citron, three-fourths pound butter, one cup molasses, two teaspoons soda, cinnamon, cloves and nutmeg if you wish it very dark.—*Mrs. M. H. Davis.*

Spice Cake.

Two cups of brown sugar, one cup of butter, one cup of sour milk, one teaspoonful of cloves, two teaspoonfuls of cinnamon, one nutmeg grated, yolks of five eggs, one teaspoonful of soda, two and one-half cups of flour.—*Mrs. D. W. Starr.*

Layer Cake.

Two cups of sugar, one cup of butter, one cup of milk, three cups of flour, three teaspoons "Cleveland baking powder," whites of five eggs.—*Edith W.*

White and Yellow Cake.

White part.—One-third cup lard, salt, one cup sugar, one and one-half cups flour, one-half cup sweet milk, one and one-half teaspoonfuls Cleveland Baking Powder, whites of four eggs, flavor with vanilla.

Yellow part.—One and one-half cups flour, one cup sugar, one-half cup butter, one-half cup sweet milk, two teaspoonfuls baking powder, yolks of four eggs, flavor with vanilla.—*Nellie Nichols.*

Layer Fruit Cake.

Two cups sugar, three-fourths cup butter, three cups flour, three eggs, three teaspoonfuls baking powder, one cup sweet milk, flavor with lemon. After it is mixed take one-half of the amount, added one tablespoon molasses, one cup raisins, one-half cup currants, five cents worth of citron, cinnamon and cloves, to taste, frosting between.—*Libbie Hartman.*

Carmel Cake.

Whites of five eggs, one and one-half cups sugar, one-half cup sweet milk, one-half cup corn starch, one and one-half cups of flour, one-half cup of butter, one and one-half teaspoonfuls baking powder, one lemon and vanilla.—*Mrs. D. L. Jones.*

Exquisite Cake.

One pound granulated sugar, six ounces butter, yolks of six eggs, cream, butter and sugar, then add the yolks well beaten, and one-half pint of sweet milk, beat the whites of five eggs to a stiff froth, dissolve two and one-half ounces chocolate in four tablespoons hot water. Now weigh fourteen ounces of flour, one-half ounce baking powder, sift together and add alternately a little flour to the batter then the beaten white of eggs, when all in add the chocolate. Put in layer tins and bake. Flavor with vanilla.—*Boody*

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BOWLING GREEN, O.

Doughnuts and Cookies.



"Sweet cakes to make them cheer."—*Tennyson*.

Doughnuts.

One cup sugar, two eggs, one tablespoonful butter, one cup sweet milk, two teaspoonfuls baking powder, nutmeg and ginger to taste, fry a rich brown in hot lard.—*Mrs. J. C. Knepple*.

Potato Doughnuts.

Two cups mashed potatoes, two cups sugar, three eggs, one cup sweet milk, five cups flour, two teaspoonfuls baking powder, two tablespoonfuls melted lard. Use potatoes while warm and do not knead as much as for ordinary doughnuts. Fry in hot lard.—*Jennie DeRiar*.

Graham Cookies.

Two cups sugar, one cup butter, one cup milk, three eggs, two teaspoonfuls baking powder, use one-half graham and one-half white flour.—*Libbie Hartman*.

Puff Doughnuts.

One cup of sugar, one egg, one cup of sweet milk, one tablespoonful of butter, one teaspoonful of baking powder, flour enough to roll. They should be as soft as possible. Have your lard smoking hot.—*Mrs. G. Yant*.

Crullers.

Two cups sugar, six eggs, two tablespoonfuls **Cottolene**, three teaspoonfuls baking powder, six cups flour, mix, cut half an inch thick and drop into hot **Cottolene**, when brown sprinkle with sugar.—*Mrs. Parker*.

Lazy Doughnuts.

One-half cup sugar, two eggs, one cup sour milk, six level teaspoons melted **Cottolene**, one-half teaspoonful soda. Stir as stiff as possible with flour. Drop from a teaspoon in hot **Cottolene** and fry brown. Dip spoon in **Cottolene** after each time, and they will not stick to the spoon.—*Mrs. Owens.*

Fried Cakes.

One cup sugar, one tablespoonful butter, one cup sour milk, one teaspoonful soda, three eggs, one quart flour before sifting. Mix butter and sugar to a cream; add yolks of eggs and stir well; then add milk with soda dissolved in it. Beat the whites of eggs to a stiff froth and add alternately with the flour. Mix just as soft as they can be rolled out. Sweet milk may be substituted for sour, with two teaspoonfuls of cream tartar and one of soda. Flavor to taste.—*Mrs. J. P. Thompson, Perrysburg, O.*

Ginger Snaps.

One cup of molasses, one-half cup sugar, two teaspoonfuls ginger, one teaspoonful soda, one-half cup butter, softened, flour enough to make dough stiff enough to roll very thin. Heat the molasses, pour it over the sugar and ginger, add butter, soda and flour. Roll thin, shape and bake.—*H. C. T.*

Sugar Cookies.

Two cupfuls of sugar, three eggs, two-thirds cupful of shortening, one cupful of sour milk or buttermilk, four cupfuls of flour, three teaspoonfuls baking powder, one-half teaspoonful of soda. Mix sugar, shortening, eggs and a pinch of salt together, then add milk with the soda dissolved in it, and lastly the flour and baking powder sifted together. Roll out, cut out, lay in buttered pans and bake in very quick oven.—*Mrs. J. E. Kelly.*

Doughnuts.

Two eggs well beaten, one cup of granulated sugar, two small tablespoons melted lard, one cup sour milk, one teaspoon soda, one teaspoon baking powder, in flour. Flavor to taste. Roll in pulverized sugar before serving.—*Mrs. F. A. Baldwin.*

Chocolate Wafers.

One cup of brown sugar, one cup of granulated sugar, one cup butter, one egg, one cup grated chocolate, one and one-half cups flour, one teaspoonful of vanilla.—*Josephine Gribble.*

Hickory Nut Cookies.

One cup butter, two cups sugar, one-half cup buttermilk, two cups broken nut meats, one teaspoonful baking powder, one small teaspoon soda, three eggs. Mix lightly, roll thin and bake in a quick oven.—*Mrs. J. R. Harrison, Toledo, O.*

Hermits.

One-third cup butter, two-thirds cup sugar, one egg, two tablespoonfuls milk, two cups flour, one-half teaspoonful of cinnamon, one-third cup raisins, stoned and cut fine, one-quarter teaspoonful each cloves, nutmeg and mace. Cream the butter, add sugar and raisins, beaten egg, and milk, the sifted dry ingredients. Roll a little thicker than for most cookies. Bake.—*H. C. T.*

Lemon Wafers.

One-half cup equal parts butter and lard, one cup sugar, one egg well beaten, one-quarter cup milk, two and one-half cups flour, two teaspoonfuls baking powder, one-half teaspoonful salt, two teaspoonfuls lemon extract. Cream the butter, add sugar and beaten egg, then the milk and lemon extract. Mix and sift dry ingredients and add to the mixture. Roll a little of the dough at a time on a floured board and cut. Bake a few minutes in a hot oven.—*H. C. T.*

Ginger Cookies.

One pint of molasses, one-half pint of butter and lard mixed, one-half pint of boiling water, one teaspoonful of ginger, one tablespoon of soda, a lump of alum size of a pea, two eggs.—*Salemma Griffen.*

Cookies.

Fine. Two cups sugar, one cup butter and lard mixed, two eggs, five tablespoons sour milk, one teaspoon baking powder sifted in the flour, one-half teaspoon soda in the milk, one heaping teaspoon of ginger, one-half nutmeg.—*Mrs. Yeakam.*

Ginger Cookies.

One cup of sugar, one cup of lard, two cups of Orleans molasses, one cup sour milk, two teaspoonfuls ginger, three teaspoonfuls soda, flour to make stiff enough to roll. Let stand over night to rise.—*Mrs. M. J. Maran, Perrysburg, O.*

Doughnuts.

Three pints flour, three teaspoons baking powder, one cup of sugar, just a little salt, butter size of an egg, nutmeg, Mix together, add one and one-quarter cups of warm sweet milk, two eggs.—*Nellie Nichols.*

Sugar Cookies.

Two cups sugar, one cup lard, two eggs, salt, six large tablespoons sour cream, one level teaspoon soda, nutmeg, flour to roll out.—*Mrs. Chas. Erskine.*

Fried Cakes.

One egg, one cup of sugar, one cup of sour milk, one-fourth teaspoonful of soda or one cup of sweet milk, two teaspoonfuls of baking powder, seven tablespoonfuls of melted lard, mix in flour enough to make a soft dough.—*Mrs. I. U.*

Ginger Bread.



"'Tis given by one who trusted thee."—*Punch*.

Ginger Cake.

Three cups of flour, one cup of white sugar, one cup of molasses, one cup of cold water, one teaspoonful of soda, one tablespoonful of lard and one egg, one-half teaspoon of ginger.—*Mrs. Frank Houser*.

Soft Ginger Bread.

One egg well beaten, one cup of sugar, one cup of butter, one cup of sour milk, one cup molasses, two teaspoonfuls soda, flour enough to mix about the same as cake. Stir the sugar and butter well together then add the egg. Stir one teaspoonful soda in the molasses until it is light, the other in the milk, baked in two sheets.—*Jennie B. Faws*.

Mother's Ginger Cake.

One cup molasses, one cup brown sugar, one cup sour milk, one cup lard melted, two eggs, four and one-half cups of flour, one tablespoonful ginger, one teaspoonful soda, added dry. Bake not too fast. Chocolate icing may be used.—*Mrs. Elsie L. Vail*.

Soft Gingerbread.

One cup brown sugar, one cup molasses, one cup hot water, two eggs well beaten, one tablespoonful ginger, one teaspoonful soda dissolved in a little hot water, five tablespoonful of butter and five of lard mixed together. Mix all together except hot water and soda; put that in last and add sufficient flour to make as stiff as sponge cake, about four cups.—*Mrs. A. L. Orcutt, Defiance, O.*

Frostings and Icings.



"O! fling not this recipe away."—*Punch*.

Frosting.

Filling for ice cream cake. Two cups granulated sugar one-half cup boiling water. boil until it threads, pour slowly over the well beaten whites of two eggs and beat until cold. Flavor with vanilla.—*Mrs. Frank Tanner*.

Boiled Frosting.

One cup granulated sugar, one-third cup of water. white of one egg, saltspoon cream of tartar, flavoring. Boil water and sugar until it threads when lifted with a fork pour it over stiffly beaten white of egg, in fine strain, beat ing constantly, add cream of tartar and flavoring and beat until stiff enough to spread.—*Mrs. J. W. Hiatt, Toledo, O.*

Boiled Frosting.

To one pound of finest pulverized sugar add three wine glassfuls of clear water. Let it stand until it dissolves then boil it until it is perfectly clear and threads from the spoon. Beat well the whites of four eggs, pour the sugar into the dish with the eggs, but do not mix them until the syrup is lukewarm; then beat all well together for one half hour. Season to your taste with vanilla, rose water or lemon juice. The first coating may be put on the cake as soon as it is well mixed. Rub the cake with a little flour before you apply the icing. While the coat is drying continue to beat the remainder. You will not have to wait long if the cake is set in a warm place near the fire.—

Margaret Adams

Caramal Frosting.

To one pound (or two cups) brown sugar add one-half cup cream or milk, and one-half teaspoonful vanilla. Boil until it will hair from the end of the spoon and remove from fire. Then stir constantly until it begins to thicken and become lighter in color, then turn over the cake. Do not boil too long.—*L. M. Warner.*

Filling For White Cake. (Caramel.)

One cup maple sugar, one and one-half cup white sugar, one-half cup milk, butter size of walnut. Cook until it drops thick, then beat until cool.—*Mrs. L. W. Canaga.*

Caramel Filling.

One cup brown sugar, one-half cup cream, one-half cup butter. Boil together until it hardens, beat until cool.—*Mrs. Geo. Matthews.*

Pink Frosting.

Whites of two eggs, beat very stiff, add two tablespoonfuls of white sugar and then add red sugar sand gradually, till the desired tint is acquired.—*Alice Barton.*

Frosting for a Caramel Cake.

One-half cake of sweet chocolate, one-half cup of sweet milk, one cup brown sugar, butter, size of an egg. Boil until thick, place between layers of cake, on the top place English walnut meats.—*Mrs. E. Loomis.*

Marshmellow Filling for Cake.

Dissolve two even tablespoonfuls of gelatine in one-third cup of warm water, when thoroughly dissolved gradually add one pound of powdered sugar and one and one-half teaspoonful of vanilla. Beat thoroughly for twenty minutes and spread between the layers of chocolate cake.—*Mrs.*

Ice Cream and Ices.



"I always thought cold victuals nice."—*O. W. Holmes.*

Vanilla Ice Cream.

One pint milk, one tablespoonful flour, one cup sugar, one egg, a pinch of salt, one quart thin cream, two tablespoonfuls vanilla. Mix sugar, salt, flour and a beaten egg, add scalded milk, cook over hot water fifteen minutes, stirring constantly at first. Let cool. Add cream and flavoring. Strain and freeze.—*H. C. T.*

Pineapple Sherbert.

To one can of grated pineapple use four lemons and two oranges. Grate the rind of two lemons and one orange, mix all together and pour over it a gallon of water. Let stand two or three hours, then strain it and add a half box of gelatine that has been dissolved, and enough sugar to make it quite sweet to taste. Put in freezer and freeze quite stiff and then add the whites of three or four eggs that have been beaten very stiff, stir thoroughly for five minutes and it will then be ready to serve.—*Mrs. L. C. Cole.*

Lemon Ice.

Mix one quart of milk and one cup of sugar together. Place in freezer and when about half frozen add a syrup composed of the juice of three lemons and one cup of sugar. Freeze very solid.—*Jean Gerwick.*

Strawberry Sherbert.

One quart of berries mashed; sprinkle over these one pint of sugar, add the juice of one lemon, and a half pint of water in which has been dissolved a tablespoonful of gelatine. Freeze as you would ice-cream.—*Cleveland Baking*

Pineapple Ice Cream.

Three pints cream, one pint milk, two ripe pineapples, two pounds sugar. Slice pineapples thin, scatter sugar over them and let stand three hours. Cut or chop the fruit into the syrup and strain through a bag of coarse lace. Beat gradually into the cream and freeze. Remove a few bits of pineapple and stir in cream when half frozen. Peach ice cream made in the same way is delicious.—*M. J. C.*

Lemon=Water Ice.

Two lemons, one pint boiling water, one cup sugar dissolved in the water ; add a teaspoon extract of orange and one teacup of water and freeze. May add fruit of any kind.—*Mrs. T. B. Rutherford.*

Lemon Ice.

One quart water, one tablespoon corn starch, boil till all taste of starch is gone. Add the lemon, (two large lemons to a quart). Sweeten to taste when the mixture is cold, and leave the rind in for awhile, strain through a sieve and freeze.—*C. B. P.*

Frozen Peaches.

Take two quarts peaches, peeled and sliced, sprinkle with one pound of sugar and let stand two hours. Mash fine, add one quart cold water, and freeze the same as ice-cream.—*Cleveland Baking Powder.*

Chocolate Ice Cream.

One quart cream, one pint milk, two cups sugar, two eggs beaten light, five tablespoonfuls grated chocolate, rubbed smooth in a little milk. Heat milk to near boiling, pour in slowly beaten eggs and sugar, then chocolate, cook until it thickens, stirring constantly. Cool, beat in the cream, and freeze.—*C. B. P.*

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Confectionery.



"He hath never fed of the dainties that are bred in a book."

—*Shakespeare.*

Chocolate Caramels.

Three pounds brown sugar, one-half pound butter, one-half pound chocolate (fine), one pint milk. Melt all these together with care and boil one-half hour stirring constantly. Just before taking off the fire flavor with vanilla and add a small cup of granulated sugar. Pour into a buttered tin, when partly cool cut into pieces an inch square.—*Bertha Van Tassel.*

Cream Taffy.

Four cups of sugar, two cups of water, three-fourths of a cup of vinegar, one cup of cream or rich milk, a piece of butter the size of an egg, two teaspoons of vanilla, a pinch of soda. Let it boil until it cracks in water, then work very white.—*Bertha Van Tassel.*

Fig Candy.

One pound of sugar, one pint of water, set over a slow fire when done, add a few drops of vinegar and a lump of butter and pour into pans in which split figs are laid.—*Bertha Van Tassel.*

Fudges.

Take from a pound to a pound and a half of sugar, granulated or coffee A, one cup of milk, butter about the size of a walnut, nearly a quarter of a cake of baker's chocolate and a little flavoring. Let them cook until sample appears hard in water, then stir and pour out in a long, greased pan.—*Ada Carolyn Merry.*

French Cream Candy.

Two cups of granulated sugar, two-third cup of water. Cook until it will make a soft ball when put in cold water, when nearly done add one tablespoonful of butter and one teaspoonful of flavoring. When done pour it on a platter and beat until thick, then take onto the molding board and knead until pliable, then make into rolls and slice off. Very nice.—*Bertha Van Tassel.*

Cocoanut Caramels.

Two cups of grated cocoanut, one cup of sugar, two tablespoons of flour, the whites of three eggs, beaten stiff. Soak the cocoanut, if dessicated, in milk enough to cover it, then beat the whites of the eggs, add gradually the sugar, cocoanut and flour, with your fingers make, by rolling, the mixture into cone shapes, place them on buttered tins covered with buttered letter paper and bake in a moderate oven about fifteen or twenty minutes. They should cool before removing from the tins.—*B. V. T.*

Walnut Candy.

One quart best New Orleans molasses, one pound glucose, one pint water. Put in walnut kernels till the sugar will cover, no more, boil it until it turns yellow.—*E. Duket.*

Molasses Candy.

One cup molasses, one cup brown sugar, butter size of an egg, one tablespoonful vinegar, boil together, but do not stir until it hardens when dropped in water. When done stir in two dessert-spoons vinegar, then add one teaspoon soda and beat well. Then stir in quickly small teaspoon vanilla, or other flavoring, and pour in buttered pans. It is greatly improved by having the bottom of pans covered with some kind of nuts before pouring in the candy.—*Mary*

Cough Candy.

Boil one ounce of horehound herb, one quart water ten minutes, strain the liquid in with three pounds sugar, one ounce cream tartar, and add three drops of oil anise, mix whole by stirring briskly.—*E. Duket.*

Candy Perfectly White.

Best coffee sugar, two and one-half pounds; the nicest syrup, one and one-half pints. Boil very carefully, until when tried it crisps like egg shells or flies like glass. Then draw or work upon the hook until very white.—*Mrs. Ford.*

Molasses Candy Without Sugar.

Porto Rico molasses, boiled and worked as above, has a cream shade, according to the amount of pulling, and most persons prefer it to the mixture of sugar and molasses, as in the first.—*Mrs. Ford.*

Butter Scotch.

Two cups sugar, two tablespoons vinegar, two tablespoons water, four tablespoons molasses, one-half cup butter, boil fifteen or twenty minutes until it threads from spoon. Add vanilla. Always good.—*Mrs. J. E. Baird.*

Butter Scotch.

One cup sugar, one cup molasses, one-half cup of butter, boil twenty minutes, pour into buttered pans.—*Nellie S. Cole.*

Taffy.

One pound granulated sugar, three tablespoonfuls vinegar, one tablespoonful butter, one-half cup boiling water.—*Mrs. G. Bankey.*

Chocolate Candy.

Six cups sugar, two cups of rich cream, one large tablespoonful of butter, scrape one-half a cake of chocolate and flavor with vanilla.—*Mrs. E. O. Powers.*

Jellies.



“A combination, and a form.”---*Shakespeare.*

There are two causes that operate against the jelly maker. One is unsuitable fruit ; the other is over-cooking. The former insures failures, and the latter is almost certain to turn the juice to a thick syrup. In the latter case nothing can be done save to put the product away until wanted, then soak a tablespoonful of the best gelatine in water, let it come to a boil, add one glass of jelly, and after allowing it to boil up again pour it into a mold. Only the quantity required for immediate use should be prepared, as it loses its flavor by long standing. This will make a jelly which is most excellent substitute for the all-fruit article. Indeed many persons cannot tell the difference.

Current Jelly.

Boil currants with just a little water to keep from burning on bottom of kettle until juice can be strained through a jelly bag, measure juice, and boil twenty minutes, carefully skimming, then add an equal amount of granulated sugar, and boil only to dissolve the sugar, if sugar is heated before adding to juice it jellies quicker.—*Mrs. G. H., Toledo, O.*

Current Jelly.

Have the currants, free from leaves but on their stems, put in the preserving kettle with a little water, boil twenty minutes, take out, and drain in a thin muslin bag over night. In the morning put the juice in kettle and boil thoroughly five minutes, then for every pint of juice add a pint of sugar. As soon as the sugar is entirely dissolved it is done. Take off and put in glasses.—*Mrs. John Canary.*

Red Raspberry and Currant Jelly.

Four quarts each of berries and currants ; to each add one quart of water and boil till juice is extracted, then strain. To five cups of juice add three cups of sugar, and boil till jelly drips from side of spoon in two places.—*Mrs. A. J. Ross.*

Lemon Jelly.

One box of gelatine soaked one hour in water enough to cover, juice of six lemons, one and one-half pints, (three cups) granulated sugar, one quart boiling water. Heat, but do not boil, strain through cloth dipped in boiling water. When jelly is cold, and begins to thicken, add fruit—sliced oranges, bananas, pineapple, Malaga grapes or cherries, stirring the mass to prevent fruit from rising to the top.—*Mrs. J. W. Grabirl.*

Quince Honey.

Take two and one-half cups sugar and one pint of water to four fair-sized quinces. Let water and sugar come to a boil, skim, and then add quinces after being grated fine. Boil twenty minutes.—*Mary C. Frankeberger.*

Crab Apple Jelly.

Wash, and cut out any imperfections, set on the stove and cover with water, cook slowly until soft enough to strain. Then take off and strain through a jelly rag. To every four pints of juice use three pints of sugar; heat the sugar very warm in the oven. Boil the juice fourteen minutes, stir in the warm sugar, and boil together three minutes; turn into molds.

To Cook Cranberries.

Add one teacup water to one quart cranberries, and put on the fire. Cook ten minutes, rub through a colander, add two heaping cups sugar and cook about ten minutes longer. Pour into a porcelain or china mold. Turn out as a jelly.

Preserves and Marmalades.



"Rich the treasure,
Sweet the pleasure."

—Dryden.

Quince Honey.

One and one-half cups water, three pounds Coffee A sugar; boil until thick. Grate three quinces and put in the syrup. Boil ten minutes.—*Mrs. D. W. Young.*

Gingered Pears.

Four pounds pears chopped fine, four pounds granulated sugar, ten cents worth crystalized ginger, chopped fine, four lemons, pint of water. Put sugar and water over and boil until clear, add grated lemon peel and juice, add pear and root, boil until thick, and seal up as jelly.—*Mrs. E. W. Merry.*

Peach Preserves.

Wash and wipe the fuzz from the peaches, to five pounds of peaches take one cup of vinegar and two and one-half pounds of sugar, boil them until the juice is a little thick, as they boil stir, and pick out a part of the pits as they separate from the fruit.—*Mrs. B. E. Champlin.*

Quince Honey.

Four quinces, five pounds sugar, one quart water. Boil sugar and water until it strings. Grate the quinces and let boil in the syrup one-half hour.—*Mrs. Joe E. Baird.*

Quince Honey.

Boil sugar and water until it strings, grate quinces, fill tumbler half full of quinces and fill up with syrup.—*Mrs. S. L. Thurstin.*

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Pickles and Catsup.



"Which of them shall I take? Both."

—*Shakespeare.*

Beet Pickles.

Wash beet and boil until tender, peel and slice so as to get in can, use light brown sugar and vinegar, boil the beets in the sugar and vinegar, until they have taken the syrup, then can. Use sugar and vinegar according to taste. —*Mrs. Thos. Hanna.*

Mixed Pickles.

Three hundred pickles and peppers quartered and sliced, two quarts of white onions, one large head of cauliflower, one large horseradish root. Put this mixture in a cold brine that will bear up an egg. Let this stand twenty-four hours, drain three hours. Scald two gallons of vinegar, season with one-fourth pound each of black and white mustard seed, one ounce of turmeric. Pour this over the pickles when boiling hot. When this is cold add the mixed mustard prepared as follows: Take scant one-half pound of Coleman's English mustard, one-half cup of sugar and thin with vinegar. —*Mrs. Will. Munn.*

Pickled Peaches.

Four pounds sugar, one pint vinegar to twelve pounds of fruit. Put sugar and vinegar together in porcelain kettle and boil, then add the fruit and let it come to the boil. The next day drain the syrup and boil again, do this three times. Add cinnamon to the syrup and stick two or three cloves in each peach. Your pickles will be delicious. —*Mrs. Frank Griffin.*

Pickled Peaches.

Eight pounds of fruit, four pounds of sugar, one quart of vinegar, two ounces each of cloves and cinnamon. Boil all together, then add fruit and boil until done.—*Mrs. Jno. Underwood.*

Sliced Tomato Pickles.

One peck of green tomatoes sliced, mix with them one-half teacupful of salt, let them stand over night, then drain. Place them in a porcelain kettle, add one pound sugar, one-fourth pound ground mustard, one spoonful whole cloves, one tablespoonful of allspice, one-fourth pound of stick cinnamon, one large green pepper, left whole. Cover with best cider vinegar and set on the stove. As soon as the vinegar begins to be warm, with a large spoon turn the slices over until they are of a yellow color. Be careful not to break them. When done pack in jars, cover closely.—*Mrs. M. A. Faws.*

Pickled Cauliflower.

Break the heads into small pieces and boil ten or fifteen minutes in salt and water, remove from the water and drain carefully. When cold, place in a jar, and pour over it hot vinegar, in which has been scalded a liberal supply of whole cloves, pepper, allspice and white mustard, tie the spices in a bag, and, on removing the vinegar from the fire, stir into each quart of it two teaspoonfuls of French mustard, and half a cup of white sugar, cover tightly, and be sure to have the vinegar cover the pickles.—*Mrs. Laura Adams.*

Mustard Pickles.

To one quart of vinegar add six tablespoonfuls mustard, one-half cup brown sugar, one fourth cup flour, one-fourth cup flour, turmeric powder, one-fourth ounce of currie. Boil all but flour together fifteen minutes, add flour in a smooth paste. Will make a gallon of pickles.—*Mrs. W. H. Millikin.*

Green Tomato Soy.

Two gallons unpeeled green tomatoes sliced, twelve large onions sliced, two quarts vinegar, one quart sugar, two tablespoonfuls salt, one tablespoonful ground pepper, two tablespoonfuls ground mustard, one tablespoonful whole cloves, one tablespoonful whole allspice. Stew until tender, stirring often, bottle and seal.—*Mrs. J. W. Grabel.*

Gooseberry Catsup.

Five pounds of gooseberries, nearly or quite ripe, take off the blossoms, wash and put in porcelain kettle; mash and cook and strain through colander, add two and one-half pounds of sugar, two teaspoons of cinnamon, one teaspoon of allspice, one teaspoon of cloves, mix and boil fifteen minutes, add one pint of cold vinegar and bottle immediately. Ripe grapes prepared by same rule make an excellent catsup.—*Mrs. A. C. Erskine.*

Chow Chow.

One peck green tomatoes chopped fine. Mix with one pint salt and let stand over night. In the morning drain and put in an earthen or porcelain kettle with enough very weak vinegar to cover. Put over fire and let come to boil. Drain this vinegar off, and add to tomatoes twelve peppers and six large onions chopped fine, one teacup sugar, four tablespoonfuls cinnamon, three quarts vinegar. Mix thoroughly and boil slowly one and one-half hours.—*Rose Bloomer.*

Saratoga Sauce.

Three pounds ripe currants, one pound granulated sugar, one pound raisins seeded and chopped. Boil together until it almost jellies. Remove the seeds of two oranges and chop pulp and peel also, add to the rest and boil ten minutes more. Delicious with cold meat or with bread and butter.—*Ella H. Avam.*

An Ornamental Pickle.

Boil fresh eggs half an hour, then put them in cold water. Boil red beets until tender, peel and cut in dice form, and cover with vinegar, spiced; shell the eggs and drop into the pickle jar.—*Mrs. Adams.*

Mixed Pickles.

Scald in salt water until tender, cauliflower heads, small onions, peppers, cucumbers cut in dice, nasturtiums and green beans, then drain until dry, and pack into wide mouthed bottles, boil in each pint of cider vinegar one tablespoonful of sugar, half a teaspoon of salt and two tablespoonfuls of mustard, pour over the pickles and seal carefully. Other spices may be added if liked. — *Mrs. Adams.*

Pickled Cabbage.

Divide your cabbage into four or eight pieces, if the cabbage is large; boil in salt and water until tender, put rather more salt than would make it palatable were you boiling for the table, drain them off on dishes; take two tablespoonfuls of turmeric, dissolve it in boiling water enough to boil the cabbage in. This is to color it. Then take out and drain as from the salt water. To one gallon of vinegar put four pounds of brown sugar, spice to taste, mustard seed, cloves, cinnamon bark. Boil spice and sugar in vinegar, put cabbage in cold. It will be fit for use in a day.—*Mrs. Thomas Hanna.*

Chili Sauce.

Eighteen large tomatoes half ripe, four onions, ten peppers chopped fine, four cup of vinegar, four tablespoons of sugar, two tablespoons of salt, two of cloves, two of cinnamon, two of allspice. Boil one hour, bottle while hot. An excellent sauce for meat.—*Libbie Hartman.*

Bordeaux Sauce.

Two gallons of chopped cabbage, one gallon green tomatoes, one dozen large onions, (chopped) one pound of white mustard seed, two pounds of white sugar, one gill of salt, (four tablespoonfuls) one ounce of celery seed, one ounce of cloves (grain), one ounce of allspice, one teaspoon black pepper, one-half ounce of turmeric powder, one teaspoon of red pepper, (omit) one gallon of vinegar, boil twenty minutes.—*Mrs. J. R. Hankey.*

Mustard Pickles.

One quart each of small whole cucumbers, large cucumbers sliced, green tomatoes sliced and small button onions, one large cauliflower divided into flowerets, and four green peppers cut fine. Make a brine of four quarts of water and one pint of salt, pour it over vegetables and let it soak twenty-four hours. Heat just enough to scald it, and turn into colander to drain. Mix one cup of flour, six tablespoonfuls of ground mustard and one tablespoonful of turmeric, with enough cold vinegar to make paste. Then add one cup of sugar and sufficient vinegar to make two quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time. Then add vegetables and cook till well heated through.—*Mrs. L. M. Burns.*

Mixed Pickles.

Twenty-five medium sized cucumbers, two quarts white onions, one large head cauliflower, one-half peck green tomatoes, a quart string beans. Cut cucumbers into small pieces and let each ingredient stand by itself in weak salt water over night. Drain in morning and scald in weak vinegar and put in jars. Then take three quarts good cider vinegar, two quarts sugar, tablespoonful of mustard ground, tablespoonful celery seed, cloves and cinnamon bark tied in sack, let boil twenty minutes, pour over pickles and seal.—*Nora Ross.*

Chow Chow.

One peck of green tomatoes, one large head of cabbage, six onions, two red peppers; chop fine; one pint of vinegar, salt to taste; boil thirty minutes and drain through a colander. Now take two pints of vinegar, two pounds of sugar, one tablespoonful each of allspice, cinnamon, cloves and ginger, put all together and boil till tender.—*Libbie Hartman.*

Spiced Currants.

Six pounds currants, four pounds sugar, two tablespoonfuls cinnamon, two tablespoonfuls cloves, one pint vinegar. Boil slowly about three hours or until it begins to thicken.—*Miss E. M. Ely.*

Cucumber Pickles.

Select the medium, small size cucumbers; for one bushel make a brine that will bear up an egg; heat it boiling hot and pour it over the cucumbers; let them stand twenty-four hours. Now change the vinegar putting on fresh vinegar, adding one quart of brown sugar, a pint of white mustard seed, a small handful of whole cloves, the same of cinnamon sticks, a piece of alum the size of an egg, half a cup of celery seed; heat it all boiling hot and pour over the cucumbers.—*L. A. Adams.*

Mustard Pickles.

One peck of small green tomatoes, two hundred very small cucumbers, one-half peck of small silver-skinned onions, three heads of cauliflower, chopped; lay in salt for twenty-four hours; drain off the brine and mix through them one pound of white mustard seed, one pound of ground mustard, one-fourth pound of pepper corn, one ounce of cacia buds, one-half ounce of whole cloves, one ounce of curry powder; cover with cold vinegar. Let it cook after coming to a boil fifteen minutes. Stir carefully and constantly as it burns easily.—*Mrs. Fred W. Hankey.*

Beverages.



"Coffee which makes the politician wise,"

And see through all things with his half-shut eyes."

—*Pope.*

Boiled Coffee.

Use coffee mixed in proportions of one-third Mocha and two-thirds Java. Buy whole grains, and grind as needed. Take one large tablespoonful of coffee for each cup, and allow one for the pot. Use one egg or more, and wet with cold water. Allow one coffeecup boiling water for each cupful of coffee desired. Stop the nose of the pot with a cloth to retain flavor. Let boil up well two or three times (stirring down each time). Then pour in a half cup cold water, and set back on the stove to settle. Pour off into pot in which it is to be served, and serve with rich cream. ♦ Good coffee is poor without cream.—*Mrs. L. C. C.*

Raspberry Vinegar,

Five quarts red raspberries, cover with good vinegar and let them stand for three or four days. Squeeze out the berries and to every pint of juice add a pint of sugar. Boil this mixture ten minutes and bottle. Use about two tablespoonfuls to one tumbler of water.—*Carrie M. Von Kanel.*

Bran Coffee.

To four quarts of wheat bran take three-fourths of a cup of Orleans molasses and two eggs. Mix well together, put in the oven and brown, stirring frequently to prevent burning. For a delicious, healthful drink use equal parts of the bran and coffee.—*Mrs. J. W. Canary.*

Ambrosia.

Four cans of grated pine apple, two dozen lemons (if they are small ones), one dozen oranges; grate the rind of six of the lemons and six of the oranges; pour over the mixture cold water, let stand three or four hours then strain; add sugar enough to make sweet, add more water and ice. This will make about six or eight gallons of the drink. Serve in large punch bowls. Save out one or two of the oranges to slice in the bowls.—*Mrs. J. W. Holland.*

Chocolate.

Melt two squares of chocolate in a double boiler, add one cup hot water, pinch of salt, three tablespoonfuls of granulated sugar, three cups of hot milk and when dissolved add the beaten yolks of two eggs; cook three minutes longer and strain. Make meringue by beating the whites of two eggs until stiff and add two tablespoonfuls of powdered sugar. Serve one tablespoonful with each cup of chocolate.

Tea.

Scald out the teapot and put in the tea, using one teaspoonful for each cupful; pour on boiling water, and let stand four or five minutes. If allowed to stand too long, the tannin in the tea is developed, which not only darkens the tea, but renders it hurtful.

Chocolate.

Two squares of vanilla chocolate to each coffee-cupful of milk; grate the chocolate and wet it with cold milk; stir into the milk when boiling; whip a tablespoonful of cream and beat into the chocolate just as it is taken from the stove. This makes one cup of rich and delicious chocolate; and can be increased in quantity as desired. Do not let it boil, as it becomes oily and loses the fine fresh flavor.

BEVERAGES.

113.

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Dainties for the Invalid.



“ At your age * * * you should be careful.”

—Mrs. Gaskell.

Clam Broth.

Scrub six clams, put in saucepan with one cup of water, cook over a moderate fire, with shells open. Remove clams, strain broth, add pepper and the tender part of clams cut in small pieces.—*Christ Hospital, Cincinnati, O.*

Oyster Tea,

Chop eight or ten oysters fine, add one cup of cold water and let it come to the boiling point slowly ; simmer five minutes and strain. Serve with toast.—*Christ Hospital, Cincinnati, O.*

Vermicelli Toast—Cream Sauce.

Scald one pint milk, melt two tablespoons of butter ; when it bubbles add one tablespoon of flour and pinch of salt, and hot milk ; stir until thick and let it boil a few minutes. Add whites of three hard-boiled eggs chopped fine. Pour over toasted bread which has been dropped in hot milk. Rub the yolks of three eggs through strainer over the top. Garnish with parsley.—*C. H.*

Hamburg Steak.

Cut a piece of tender steak half an inch thick, lay it on a meat board and with a knife scrape off the soft part until there is nothing left but the tough stringy fibre. Season this pulp with salt and pepper. Make it into little cakes half an inch thick and broil them two minutes. Serve on rounds of toast.—*Miss Wilson, Professional Nurse, Toledo, O.*

Beef Tea.

One pound of meat chopped fine, turn over it one pint of cold water. Put in one bay leaf, one clove or one blade of mace, for flavoring. Let this soak for three hours, put on back of stove and let it come to a steaming point. (Do not cook it in iron or tin.) Press it through a granite colander, then strain through two thicknesses of cheese cloth, add a little pinch of salt, but no pepper. Put it in a very cold place as soon as made. When properly made the tea should be quite red and the meat quite white.

Scrambled Eggs.

Beat two eggs, a salt spoon of salt, and a sprinkle of pepper in a bowl with an egg beaten until light, add two tablespoonfuls of sweet cream, and turn the mixture into a double boiler to cook. Stir it constantly until the albumen is just coagulated. A delicate and easily digested dish is the result.—*Mrs. Mary Chapman, Millbury, Ohio.*

A Healthful Food.

The real German zweiback, which can be bought at almost any good grocery or bakeshop, is one of the most delicious and healthful foods for children. It is often used on this account in hospitals and sanitariums. It is composed of slices of rusk, or a kind of fine, dried bread, dried in a very slow oven to a delicate brown color. Vienna bread slices are sometimes prepared in the same way. Do not buy a large quantity at a time, as it soon grows stale, and keep what you have wrapped in confectioners' paper.

Milk and Eggs.

Beat one egg with a little salt ; pour upon it one pint of boiling milk, stirring all the time. Serve hot, with or without toast.—*Mrs. T. B. Rutherford.*

Zwieback.

Zwieback, which is often the most digestible food for children and dyspeptics, may be made at home. It is a sort of German cake, and calls for half a pound of sugar, five eggs, and one pound of flour. Knead this well together until quite stiff, roll the dough out flat about three fingers wide, brushing the mixture over with the white of an egg, place in a moderate oven, and bake for half an hour, then take it out, and with a sharp knife cut into thin pieces while hot, dust it lightly with sugar, and place it again in the oven until both sides are a light brown color.

Rice Jelly.

Boil three tablespoonfuls of rice and three of white sugar in water enough to cover it until it becomes a jelly, and season to taste.—*Mrs. L. Pike.*

Barley Water.

Put a large tablespoonful of washed pearl barley into a pitcher, pour over it boiling water to cover it, and let it remain until cold, then draw off the water and sweeten to taste. If liked add the juice of a lemon.—*L. P.*

Dyspepsia Bread.

Mix together three quarts of unbolted wheat flour, one quart of warm water, one gill of fresh yeast. Let it stand and rise, then bake until done.—*L. P.*

Panada.

Lay a half dozen crackers in a tureen, pour boiling water over them enough to cover. In a little time they will be twice as large as their first size. Grate a little nutmeg and loaf-sugar over them, dip on a little sweet cream and you have a delicious dessert that will rest lightly on the stomach.—*Mrs. L. Pike.*

Bottled Beef Extract.

Take a round steak, one half pound, cut away everything except lean fibre, cut in small pieces, put in glass jar and cover, place in a deep sauce pan of cold water, heat gradually one hour. Do not allow the temperature at any time to exceed 160 degrees Fahrenheit. Strain the juice and press the meat—use lemon squeezer. The liquid should be clear red. Add a little salt. To make beef tea, and hot water. One-half pound of beef will make four tablespoons of extract.—*Christ Hospital.*

Albumen and Milk.

White of one egg, one cup of milk, put in a pint jar and shake well, add a pinch of salt and strain.

Oat Meal Gruel.

Boil three tablespoonfuls of sifted oat meal in one quart of water ten minutes and add a little salt. Corn meal gruel in the same way.—*Mrs. L. Pike.*

Cream Toast.

Take a whole slice of light bread, toast until a nice brown, then have in a double boiler some rich sweet cream heated until hot but not boiling, salt some water and dip the toast in the hot salted water quickly and lay on a plate and pour the cream over it and serve immediately. (Use no butter for this.) *Mrs. N. M. Chapman, Millbury, O.*

Nourishing Soup for Invalids.

Take two pound lean beef, cut in small pieces, place in one quart cold water. Put in one-quarter pound Pearl barley, let simmer very slowly until creamy. Season lightly with salt and pepper, also a little celery, if liked.—*Mary E.*

Cracker Gruel.

Two tablespoons of cracker crumbs, one scant saltspoon of salt, one scant teaspoon of sugar, one cup of boiling water, one cup of milk. Mix the salt and sugar with the bread crumbs, pour on the boiling water, put in the milk and simmer for two minutes.—*Miss Wilson, Toledo, O.*

Indian Meal Gruel,

Two tablespoons of corn meal, one tablespoon of flour, one teaspoon of salt, one teaspoon of sugar, one quart of boiling water, one cup of milk. Mix the corn meal, flour, salt and sugar into a thin paste with cold water, and pour into it the boiling water. Cook it in a double boiler for three hours. Then add the milk, and it is ready to serve. Use the fine granulated meal.—*Miss Wilson, Toledo, O.* •

Beef Tea,

One pound of lean beef, cut into small pieces, put into a jar without water, cover tightly, and set in a pot of cold water; heat gradually to a boil and continually until the juice is all drawn out of the meat, season with salt to taste and when cold skim.—*L. P.*

Egg Lemonade.

Juice of one lemon, three teaspoonfuls granulated sugar, one cup cold water, one egg. Put all the ingredients into a glass fruit jar and shake until the egg becomes frothy. Then strain and put on ice.

Barkalow's Food.

One tablespoon of tapioca soaked in cold water over night, put it in a double boiler with one-half cup milk, let it cook until tender, then add to it one-half pint beef tea, yolk of one egg, and a little salt. Remove from fire before the tea and egg is added.

Chicken Broth.

Singe chicken with alcohol or tissue paper. Cut in small pieces, put it in cold water, let it simmer for two hours, then boil one hour, strain and remove fat, season with salt and pepper. One pound of chicken will make one pint of broth.—*Christ Hospital.*

Poached Eggs.

From a thin slice of homemade bread cut out a round piece with a biscuit cutter, toast it to a delicate brown. Pour some boiling water into a small pan, salt it, using a salt spoon of salt to a cup of water. Break a fresh egg into a cup, when the water is boiling slip it into the pan. At the end of about two minutes lift out the egg (being careful not to break the yolk). Season with a speck of salt, a little pepper, and a bit of butter placed in the center.—*Mrs. Mary Chapman.*

Household Remedies.



Never enter a sick room in a state of perspiration, as the moment you become cool your pores absorb any infection that may be there. Do not approach contagious diseases with an empty-stomach, nor sit between the sick and the fire, because the heat attracts the vapor.

Tar Cough Drop.

One-fourth ounce dried rose leaves, one quart water, three pounds sugar, one-half pound glucose, one-fourth ounce of tar strained. Boil until yellow.—*E. D.*

Cheap Remedies.

The fumes of turpentine are said to relieve the worst paroxysms of whooping cough, and a lump of sugar saturated with vinegar is highly recommended as a remedy for hiccough. An exchange says tincture of iron is one of the most indispensable household remedies, and should always be kept at hand. It will drive away ringworm, and, used in moderation, will cure the most painful of all ailments, a soft corn.

Cough Syrup.

Half ounce tincture lobelia, half ounce tincture myrrh, one-fourth ounce capsicum, one-fourth ounce blood root, one-eighth ounce oil anise seed, one-fourth ounce oil winter-green, one-half ounce alcohol, one pint Orleans molasses. Dose, one teaspoonful three or four times a day or oftener.—*Mrs. D. J. Cargo.*

Liniment. •

✕ One quart of cider vinegar, one pint turpentine, four eggs (beaten), two teaspoonfuls of salt mixed together.—

Onions for Diphtheria. •

Beat raw onions to a pulp, place in a cloth, bind on the throat letting it reach well up to the ears. Renew as often as the onions become dry. The result is almost magical.—*E. H. H.*

Cure for Lockjaw.

Take a small quantity of spirits of turpentine warm it and pour it on the wound and relief will follow almost instantly.—*E. H. H.*

Good Liniment

Camphor, one-half ounce ; chloroform, two and one-half ounces; aconite, five fluid ounces; liniment of belladonna, five fluid ounces; glycerine, two fluid ounces.

Rusty nail wounds can be healed without any fatal consequences by smoking such wounds with burning wool or woolen cloth for about twenty minutes.—*E. H. H.*

Cure for Burns.

One ounce of pulverized borax, one quart of boiling water, one-half ounce of pulverized alum. Shake well and bottle. Wrap the burn up in soft linen and keep constantly wet with the solution. Do not remove the linen until the burn is cured.—*E. H. H.*

For Chapped Hands.

Three ounces glycerine, one teaspoonful alcohol, put in a four-ounce bottle, fill up with strained lemon juice. Use a little white rose oil to scent it. Wash with very warm water and soap, wipe dry, then apply the preparation.—*Mrs. C. E. Hunter.*

White Liniment.

Two ounces sweet oil, two ounces ammonia, two ounces alcohol, two ounces spirits camphor. Shake well before using.—*Mrs. S. M. Haughton.*

Felons.

If recent, to cure in six hours, Venice turpentine one ounce and put into it half a teaspoonful of water, and stir with a rough stick until the mass looks like candied honey, then spread a good coat on a cloth and wrap around the finger. If the case is only recent, it will remove the pain in six hours. There will appear under the skin one drop of pus. Open. I have tried this remedy. It is a sure cure.—*Mrs. S. L. Thurston.*

Common Poisons and Their Antidotes.

GENERAL RULE—A Strong Emetic (such as water, ground mustard, etc.,) to evacuate the stomach.

FOR AQUA FORTIS OR NITRIC ACID—Strong soap suds in large quantities every two minutes.

CORROSIVE SUBLIMATE OR BED BUG POISON.—Give emetic and then large quantities of milk, mucilage or white of an egg beaten in water.

CARBOLIC ACID.—Give large quantities of milk, flour and water and soap suds.

MORPHINE—Same as opium treatment:

MURIATIC OR HYDROCHLORIC ACID—Magnesia, bicarb. of soda in water, soap suds ; demulcents.

SILVER NITRATE—Give common salt dissolved in water.

OIL OF TANSY—Emetics ; warm tea of flax or slippery elm ; brandy.

PARIS GREEN—Large quantities of lime water ; emetics of zinc sulphate ; flax or slippery elm tea.

STRYCHNINE—Give emetics ; relieve the pain with chloroform, ether or opium ; give ten-grain doses of chloral every fifteen minutes.

STINGS OF INSECTS—Apply ammonia, and if much swollen apply a poultice.—*Mrs. Wm. Coen.*

That bathing the neck and face in cold water will often check bleeding of the nose.

For severe cuts and lacerated wounds the best remedy known is tincture of calendula, and, if used in time, there need be no fear of lock jaw. Add half a teaspoonful of the tincture to half a cup of water and keep the wound moist with the lotion.—*Home Magazine*.

Few people know how useful oil of peppermint is as a remedial agent. A little rubbed over a sensitive corn eliminates the soreness in a miraculous manner.

Two or three drops of oil of peppermint mixed with an equal amount of suet rubbed over baby's chest gives instant relief in case of a cold on the lungs or a cough.

Burns are promptly relieved by brushing the burned surface over with mucilage.

Neuralgia is speedily relieved by applying a cloth saturated with essence of peppermint to the seat of pain.

Sore throat and even diphtheria can be cured by swallowing dry sulphur. In case the patient is a child who objects to swallowing the sulphur it can be blown from the paper into the throat.

Corns can be cured in a short time by binding on a piece of fresh lemon, which should be allowed to remain on all night. After a few applications the corn will separate from the healthy flesh.

For severe coughs and cold saturate flannel with camphorated oil and turpentine and apply to the chest. Use two parts of oil to one part of turpentine. This relieves the soreness of the chest and the cough soon subsides.

Bowel trouble, so common in hot weather, can be cured by drinking a strong tea made with blackberry leaves. This remedy is perfectly harmless and always effects a cure.

Things Worth Knowing.



"Economy is a very useful broom."

--*Peter Pindar.*

To clean an enameled bath take one heaped tablespoonful of kitchen salt, moisten it with turpentine, and with it scour the bath. Then rub with a clean cloth. Before beginning operations take care that the bath is perfectly dry.

Receipt for Canning Strawberries.

Pick and wash enough nice berries to fill a quart can full, take white sugar and make a syrup almost ready for taffy, and pour over the berries, then put them on a wet cloth on a pie tin with the lids on and put them in the oven and let them bake until they commence going to the top. Take out and seal tight.—*Anna L. Campbell.*

Washing Crystal.

One pound Babbitt's potash, two ounces dry ammonia, one ounce of salts of tartar. Put in two gallons of cold rain water, cork tight. One cup to a boiler of water.

Preserving Eggs.

To four gallons water add one quart of slacked lime and salt enough to make a brine strong enough to hold up an egg. Put your eggs into this brine. Eggs preserved in this way will keep all winter if necessary.—*Mrs. D. E. W.*

Small Household Affairs.

Tubs and buckets are preserved from cracking and spreading if a little water is left in them.

Water in which rice is boiled should be put away to mix with milk for the children, or may be added to a cream soup.

The half cupful of peas left from to-day's dinner may be added to the breakfast omelet, and thus convert a plain omelet into a sightly one.

Saucepans and kettles may be prevented from rusting if when washed they are always placed on the stove a few minutes to thoroughly dry.

Kitchen towels will last longer and keep clean better if used only for one purpose, thoroughly dried after use, and hung upon towel rollers.

Cinders should never be thrown away till after they are sifted, for the big pieces of coal remaining will make excellent starters for new fires if some new coal is laid on top. Ashes themselves are fine scouring material for buckets and saucepans.

The best manicure acid is a teaspoonful of lemon juice in a cupful of tepid water. This not only whitens and removes all stains from the nails, but it loosens the cuticle much better than scissors do. A dash of lemon juice, too, in a glass of water is an admirable tooth wash after the use of onions or anything that will affect the breath.

Every housekeeper should know that rats hate chloride of lime and avoid places where it is exposed.

To remove white spots from varnish, wet with spirits of camphor.

That in washing new calico, especially black, if it is first soaked in salt and water its fading may be prevented.

That the widespread belief that ivy trained against the wall of a dwelling house is productive of dampness is a fallacy.

That hay water is a great sweetener of tin, wooden and iron wares. Boil a handful of sweet-hay in water and put the vessel in when hot.

That silver spoons that become discolored from contact with cooked eggs may be easily brightened by rubbing with common salt.

That lemon juice will whiten frosting, while cranberry or strawberry will color it pink, and the grated rind of an orange, strained through a cloth, will color it yellow.

That a silk dress or cloak put away with dust in the pleats or folds is never so easily cleaned as at first; shake the garments well, then rub lightly with a piece of flannel.

That grained wood should be washed with cold tea.

That whole cloves are now used to exterminate moths, and better for that purpose than either tobacco, camphor or cedar shavings.

That carpets should be thoroughly beaten on the wrong side first, and then on the right side; after which spots may be removed by the use of ox-gall or ammonia.—*Woman's Life*.

To remove ink spots from wool take fresh cotton batting, wet in sweet milk and sop the spots carefully until all the ink is removed, then sponge with clean water and press. This has been tried and found to be splendid.—*Mrs. L. Mc-Murray*.

To soften water, use four pounds soda ash, one ounce borax, one-half pound sal soda, one-half pound muriatic ammonia. One tablespoonful to tub of water night before washing.

To remove paint from window glass rub a little vinegar on the spots.

Bamboo furniture can be cleaned with a brush dipped in salt water.

A tablespoonful of kerosene added to the boiler when scalding clothes will help to whiten them.

For cleaning silver use one pint hot rain water, eight ounces finest Paris white. When cold add half ounce aqua ammonia.—*L. H. S.*

To clean white silk lace, soak it in milk over night, and souse in warm soapsuds the next morning.

To clean cut glass decanters and water bottles cut a potato in small bits and put into the bottle; then fill it up with water and let stand over night. In the morning shake well and rinse in clear water and you will find that the rust and water stains have all disappeared.

To mend broken china, procure from the druggist 5 cents worth of acetic acid and add gelatine enough to thicken it. Apply to edges and press together. This will mend glass, china or anything of the kind.—*Mrs. J. B.*

Hot milk as a stimulant—If any one is fatigued the best restorative is hot milk—a tumbler of the beverage as hot as can be sipped. This is a much better restorative than any alcoholic drink.

A stationary wire soap dish attached to the side of a scrubbing pail will prevent bits of soap wasting in the water.

Soft soap, made from half a pound of hard soap and two quarts of boiling water, is more economical for laundry purposes than ordinary washing soap.

Some heavy unbleached muslin should always be placed over the flour barrel, under the lid, to keep out dust and insects.

A variety of bags in assorted sizes, labeled and fastened to the pantry door to hold kitchen towels and dish cloths, prepared and ready for use, is a feature in kitchens where the cook's convenience is attended to.

The yolks of eggs dry almost as soon as they come in contact with the air, but if dropped at once into a cup of cold water will keep in good condition in the refrigerator for three or four days.

When making pies with a bottom crust and you wish to prevent the gravy soaking through it, brush it over well on the inside with beaten egg.

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Proprietor,

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Laundry.



"It was bleached, it was washed, it was hung out to dry."

---Richard Harris Barham.

Receipt for starching collars and cuffs as used for **Easy Process Starch**.

See that your irons are clean on both sides and bottom. Add one and one-half tablespoonfuls of **Easy Process Starch** to one pint of warm water. Mix well. Better results are obtained by drying the clothes before starching. Dip collars and cuffs in the starch, until thoroughly saturated, then wring. Apply the starch thoroughly on both sides of shirt bosoms. After starching roll up tight in a dry cloth and lay aside for twenty to thirty minutes before ironing. Do not dry them after starching. Before ironing rub the starch off the surface with a damp cloth.

For shirt waists, white skirts and underwear apply the same rules, but use less starch.

For dresses and thin goods it is better to cook the starch. Mix the quantity of starch required thoroughly with a little cold water, then pour on boiling water until it becomes clear and of the right consistency.

How to POLISH.—Rub over the ironed surface with a damp cloth, then with a polishing iron or the heel of a common iron (raising the point of the latter two or three inches) ironing quickly across the surface.

Fine Hosiery.

The washing of fine silk or lisle thread hosiery should not be intrusted to the general laundress without some supervision. They should be washed quickly in warm salt

water made rather soapy. No soap should be rubbed on the stockings. They are then thoroughly rinsed in several clear waters and dried on the back of a chair or on a towel rack out in the sun. Put a thick towel over the chair or rack first, as this will absorb the moisture while they are drying and prevent streaking. They should not be ironed, but pulled into shape when about dry. Many housekeepers have the wooden stocking forms to stretch such fine hosiery over as the final drying is accomplished.—*Mrs. M. Kramer.*

To Wash Flannels,

Put them in warm water in which you can comfortably bear your hands. Make the suds before putting the flannels in, and do not rub soap on the flannel. Put only one piece in the tub at a time. Wash in two suds if much soiled. Rinse thoroughly in clean weak suds, wring and hang up. Select a bright day when the sun shines.—*Mrs. M. V. Kramer.*

In the Laundry.

Wash and rinse flannels in water of even temperature, be it hot or cold.

Iron stockings, undershirts, etc., wrong side out, for convenience in mending.

Fold clothes smoothly. "A wrinkle in has to be taken out."

To make irons smooth, rub them on the waxed wrappers that come around the Dingman soap.

Keep plenty of clean iron holders.

To remove iron rust, apply lemon juice and salt, and expose clothes to the sun.

A little vinegar in the rinse water will prevent delicate colors from fading.

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